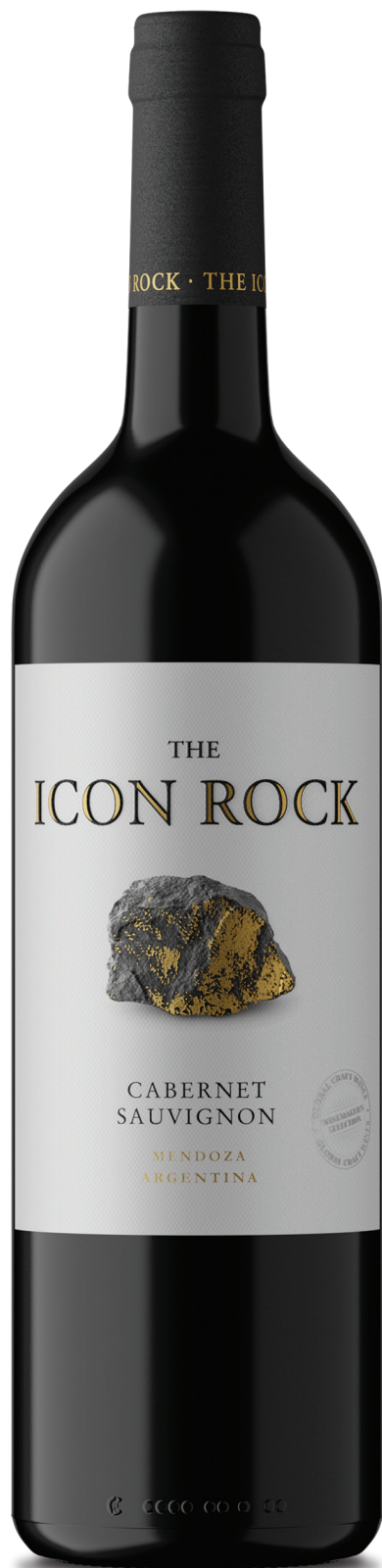


# THE ICON ROCK



## CABERNET SAUVIGNON

**GRAPE VARIETAL** 100% Cabernet Sauvignon

**VINEYARDS** Mendoza, Argentina

**PROCESS** Grapes are hand harvested and destemmed. Fermentation occurs with wild yeasts. Maceration is done in small concrete vats for a minimum of 25 days at 77–81 °F. Natural malolactic fermentation is followed by 12 months of aging in French oak barrels.

**TASTING NOTES** Juicy and pretty fruit-expressive cabernet sauvignon with some blackberries and mulberries on the nose. Medium-bodied on the palate with firm, chewy tannins and a fruity, medium length finish.

**DRINKING TEMPERATURE** 60 °F – 64 °F

**ALCOHOL** 14%

**ACCOLADES** 90pts, v2022, James Suckling



*The Mendoza wine growing region is one of the most prominent and renowned wine regions in Argentina, located at the foothills of the Andes mountains. Its high altitude, sunny climate, and diverse terroirs create an ideal environment for cultivating premium grape varieties.*

