

IN THE SOUTHERN HEMISPHERE LIES A VITICULTURAL EDEN BATHED BY AN ANCIENT RIDGE, WHERE PRISTINE GLACIAL WATERS FILTER DOWN THROUGH NUTRIENT RICH EARTH.

THIS UNSPOILED PARADISE IS THE CHOSEN LAND FOR GROWING VINES. IT IS HERE WHERE OUR WINES ARE BORN. 300 DAYS OF SUN, DEEP ROOTS, AND ALLUVIAL SOIL CREATE THE MOST IDEAL OF CONDITIONS FOR THESE MYTHIC ARGENTINE WINES.



## MYTHIC VINEYARD | Cabernet Sauvignon

**TASTING NOTES:** A regal shade of deep garnet releases enticing aromas of black fruit, spicy red pepper, and eucalyptus that transfer seamlessly to the mouth, offering velvety soft tannins with additional notes of tobacco, spiceand the slightest hint of vanilla, adding structure & complexity to this well-rounded wine with excellent length and intensity.

WINEMAKER: Bernardo Bossi Bonilla Appellation: Luján de Cuyo, Mendoza, Argentina VARIETAL: 100% Cabernet Sauvignon Alcohol: 14.5% pH: 3.7 Acidity: 5.4 g/l VINEYARD: Estate, select low-yielding blocks YIELD: 2.4 tons per acre HARVEST: By hand, in the cool early hours of morning SELECTION: Manual selection of clusters MACERATION: 6 days at 50°F FERMENTATION: Spontaneous in-barrel malolactic with indigenous yeasts @ 77-79°F FILTERING: Naturally clarified after several rackings AGING: 12 months in new French Oak Barrels