

finca magnolia

BLOSSOMS FROM A TIMELESS WORLD

MAGNOLIA NEGRA CABERNET SAUVIGNON

Varietal: 100% Cabernet Sauvignon.

Growing regions: Las Compuertas, Luján de Cuyo. Mendoza, Argentina.

Winemaking

Reception and destemming

Cold maceration for 24 hours.

Fermentation in stainless steel tanks with selected yeasts.

Alternate extraction, pumping-over, delestage and pressing.

Natural malolactic fermentation.

Stabilization, filtration and bottling.

Ageing

40% of the wine is aged in French oak barrels for 6 months, followed by 3 months in the bottle.

ALCOHOL	AZÚCAR RESIDUAL	ACIDEZ TOTAL	PH
13,7%	4 g/l	5,80 g/l	3,7

Tasting Notes

Magnolia Negra Cabernet Sauvignon presents a deep, intense red colour in the glass. On the nose, black pepper accents a bright core of red fruit, with secondary aromas of vanilla and caramel from the oak aging. A pleasant wine, with round tannins and balanced acidity.

Awards

Vintage 2020: Bronze Medal – The Global Cabernet Sauvignon Masters

