

# SANTA JULIA

*Magna*  
R E S E R V E

CABERNET SAUVIGNON 2023

|             |                                 |
|-------------|---------------------------------|
| COMPOSITION | 100% Cabernet Sauvignon         |
| ORIGIN      | Uco Valley, Mendoza, Argentina. |
| HARVEST     | Handpicked                      |

|          |         |                 |
|----------|---------|-----------------|
| ALCOHOL  | ACIDEZ  | AZÚCAR RESIDUAL |
| 14,5 vol | 5,4 g/l | 2,8 g/l         |

## V I N I F I C A T I O N

Classic fermentation with cold pre-fermentation for 5 days with selected yeast between 25-27° C. Maceration of the skin for 15 days with daily pigeage and delestage. Malolactic fermentation

Maturation: First, second and third use in French oak barrels for 10 months separately before the final blend.

## T A S T I N G   N O T E S

Color: Deep and lively violet red with bluish hues.

Aroma: of red and black fruits such as cherries, cassis, plums and blackberries, integrated with the aromas of barrel maturation such as vanilla, tobacco and chocolate.

Flavor: Silky in the mouth, good structure, with a marked presence of red fruits, pleasant and sweet tannins.

