



ficha
técnica

Argento is deeply rooted in the soils of Mendoza, blended with the spirit of Argentina, and shared with the world. Our wines embody the essence of a modern Argentina: confident, sophisticated and expressive.

Grounded in tradition and motivated by innovation, our winemakers are fiercely proud of their heritage and the unique terroir of Mendoza. We are dedicated to crafting rich, flavorful wines that emphasize the hallmarks of the Argento style – fruit purity, vibrancy and elegance.

Argento

Cabernet Sauvignon 2009

Tasting Note

Dark ruby in color, this excellent Cabernet Sauvignon has a concentrated nose of fresh cherries and plums. Flavors of red currant fruit with shades of green bell pepper, combined with truffle and cassis notes from oak aging, lead into a long, vibrant finish.

Varietal Composition

100% Cabernet Sauvignon

Region

Anchoris, Alto Agrelo; 2,950-4,300 feet above sea level

ABV

13.9%

Fermentation

Stainless steel fermentation at 77-82°F for 10-12 days

Oak

6 months ageing in French (80%) and American (20%) oak

Residual Sugar

2.5 g/L

Acidity/PH

5.2 g/L / 3.74 pH

Winemaker

Sebastián San Martín & Nick Goldschmidt



CELLAR KEY

www.argentowine.com