

Casir dos Santos Reserve Cabernet Sauvignon

Casir dos Santos

Argentina - Mendoza - Uco Valley

This Cabernet Sauvignon is from two different areas in Valle de Uco: San José (3,400 ft elevation) and Gualtallary (3,900 ft elevation). We choose a terroir along the side of Los Andes in Tupungato, Gualtallary to grow this complex Cabernet Sauvignon.

Intense and very attractive, the integration of fruit and wood offers an exquisite balance. The nose is packed with ripe red cherry and plum, blackcurrant and spicy notes. Well-structured with long-lingering tannins and a soft mineral flavor.

This wine perfectly reflects the Uco Valley terroir and its balance between fruit and complexity.

Specifications

Appellation	Uco Valley
Wine Type	Red
Varietals	100% Cabernet Sauvignon
Age of Vines	50 years
Agricultural Practices	Sustainable
Soil type	alluvial & sand
Vinification	San José grapes usually optimize before Gualtallary. Grapes are picked at each optimal time and wines are kept separate until after aging. The finished wines are blended before bottling. 3 weeks skin contact maceration; ML with fine sediments. Aged in French oak (first and second use) for 8 months, then 6 months in bottle prior to release.
Pairings	Red meat, pasta, lamb



Reviews and News

2017 Casir dos Santos Reserve Cabernet Sauvignon - 88 PTS - WA
2015 Casir dos Santos Reserve Cabernet Sauvignon - 90 PTS - JS
2015 Casir dos Santos Reserve Cabernet Sauvignon - 88 PTS - VINOUS
2014 Casir dos Santos Reserve Cabernet Sauvignon - 92 PTS - JS
2014 Casir dos Santos Reserve Cabernet Sauvignon - 89 PTS - JS
2014 Casir dos Santos Reserve Cabernet Sauvignon - 88 PTS - VINOUS