

# CHENTO

SINGLE VINEYARD

## CABERNET SAUVIGNON 2023

### Single Vineyard

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In honor of the people who labor in the vineyard of Mendoza, Chento is the fulfillment of their hard work and passion. For over a century, our past generations have produced grapes and wines of quality and authenticity from the foothills of the Andes Mountains. This single vineyard wine of unique character is named after "Chento," the guardian of our estate for over 40 years.

Chento Single Vineyard comes from a careful selection of the best parcels in the higher and rockier soils that surround the winery in Alto Agrelo vineyard.

#### Winemaking

The grapes were hand harvested during the first week of March. After a bunch selection the grapes are pushed into the tanks by a soft process to avoid breaking too much the grapes. Fermentation takes place with a mix of indigenous yeast and selected yeasts. It is fermented at cold temperatures to preserve primary aromas and a series of pump overs and pushing down are done looking for a balanced extraction during the fermentation. Skins are taken away before finishing the fermentation to avoid over extraction. Then the wine spends around 10 months in contact with French oak before bottling.

#### Tasting Notes

The Chento single vineyard Cabernet has a bright violet color with rubicund highlights. In the nose it has red and black fruits, spices, pepper and violet aromas followed by some mineral and graphite notes. Great concentration and very well balanced acidity along with soft silky tannins with a persistent finish.

#### Technical Notes

Varietal: 85% Cabernet Sauvignon / 15% Cabernet Franc / Alcohol: 13.9%  
Total Acidity: 5.1 / PH: 3.6

