



FRONTERA CABERNET SAUVIGNON

◊ C E N T R A L V A L L E Y ◊

Ideal to serve with red meats, cheese, spicy stews and pasta with spicy sauces.



- **VARIETY** 100% Cabernet Sauvignon.
- **HARVEST** 40% hand-picked during April.
- **SOIL** Alluvial and colluvial.
- **AGING** In stainless steel and epoxy concrete containers for 2 months.
- **COLOR** Bright and intense ruby red, with violet reflections.
- **NOSE** Candied fruits, essences to plums with notes to chocolate.
- **PALATE** Harmonic tannins, medium body, good aftertaste.

