



2021 KOHUE CABERNET SAUVIGNON

Paraje Altamira, Uco Valley, Mendoza.



THE SITE

Sourced from a 2-acre vineyard plot located in the southernmost part of Paraje Altamira in Uco Valley, Mendoza, at an altitude of 3600ft.

The site is characterized by its unique soil profile of alluvial origin, composed of silt with dissolved limestone, underlying stones and large granite rocks covered with calcareous material—a complexity found only in the foothills of the Andes.

VINTAGE

This remarkable vintage gifted us with cool nights and warm days, some humidity, and low yields. The clusters had enough time to reach full maturity, developing a perfect balance and a bold tannin structure. We hand-picked in small lugs during the second week of April.

CRAFT

Berries are manually selected, and tanks filled by gravity to preserve the integrity of the fruit. Fermentation took place in concrete and wooden vessels. The wine is then aged in French Oak for 22 months, followed by 12 months in bottle prior to release.

THE WINE

This wine displays notes of ripe blackberry, sweet herbs, white chocolate, and graphite, which shape its expressive character.

Bold yet refined, its silky tannins and vibrant tension carry through to a long, lingering finish.

Blend Varietal: 95% Cabernet Sauvignon, 4% Malbec, 1% Petit Verdot.

Maximo Valsecchi, Founder – Winemaker