



Bolita de Fuego



GRAN RESERVA CABERNET SAUVIGNON

VARIETY

100% Cabernet
Sauvignon

VINEYARDS

Finca Los Atelpes
Tunuyán, Valle de Uco

SERVING TEMPERATURE

14°–18°C

VINEYARDS

This wine comes from Finca Los Atelpes, located in Los Árboles, Tunuyán, Uco Valley, Mendoza. A vineyard growing in sandy loam soil at 1,250 meters above sea level, trained in a high vertical trellis system, and cultivated using conventional methods.

AGING

Hand-harvested in 18 kg boxes between March and April, with careful grape selection. Aged for 12 months in second- and third-use French oak barrels and then 12 months in bottle before release.

TASTING NOTES

Perfect varietal typicity. Great balance between fruit and oak. Deep garnet red color. Spiced aromas, ripe pepper and fresh cherries. Powerful structure and mouthfeel. High complexity, smoothness, and a long, persistent finish.

FOOD PAIRING

Perfect to accompany beef stew, Salisbury steak, or pork shoulder.

TEMPERATURE

We recommend serving it between 14° C – 18° C.