

FRONTERA PREMIUM



CABERNET SAUVIGNON

- C E N T R A L V A L L E Y -

Excellent company for pasta, soft cheese, and pork.

- **VARIETY** 85% Cabernet Sauvignon, 15% Merlot.
- **HARVEST** 40% hand-picked during March and April.
- **SOIL** Alluvial and colluvial.
- **AGING** In Stainless Steel tanks for 2 months.
- **COLOR** Ruby red.
- **NOSE** RPure fresh fruit expression of plump and blueberries along with spicy notes of ripe bell pepper and a tobacco finish.
- **PALATE** Well balanced with soft tannins. Medium body with elegant and prolonged termination.

