

Mi Terruno Uvas Cabernet Sauvignon

THE FACTS

COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Mendoza

CEPAGE: 100% Cabernet Sauvignon

WINEMAKING: Grapes are destemmed and crushed, followed by maceration before fermentation. Fermented in stainless steel tanks at 25–29°C with microoxygenation and natural malolactic fermentation. Pre-bottling includes filtration with diatoms and membranes to ensure purity

ALCOHOL BY VOLUME: 13.5%

AGING: Enjoy fresh or cellar for up to 2 years

THE STORY

The Baigorria family's journey in Mendoza's wine industry began in 1960 when they first purchased vineyards. It continued in 2004 with the establishment of their own winery, which was retrofitted from an old glass tile factory in San Roque, Maipu. The winery is managed by the brother- sister duo of commercial director, Gabriel Baigorria, and winemaker, Maria Eugenia Baigorria. Its name, Mi Terruño, meaning "my terroir", encapsulates their philosophy of producing wines that capture the characteristics of the grapes and the unique expression of Mendoza's terroir. All of the grapes are hand-picked at the estate and undergo a second hand selection to ensure only the finest fruit is used in their blends.

THE ADJECTIVES

OVERALL: Elegant Cabernet with bold flavors and smooth finish

AROMAS / FLAVORS: Fine mix of aromatic herbs, pepper, and red fruits

MOUTHFEEL: Velvety, smooth, and long-lasting

THE SELLING POINTS

Rich, elegant Cabernet with smooth and thick tannins

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Seasoned pork or roast lamb with mint sauce

