

Crios

Cabernet Sauvignon

THE FACTS

COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Uco Valley

CEPAGE: 100% Cabernet Sauvignon

WINEMAKING: Fermented at a maximum temperature of 28-30°C (82-86°F). Maceration lasted 25 days.

AGING: 40% in third- and fourth-use French oak barrels for 8 months

ANNUAL PRODUCTION: 10,000 cases (12-bot)

THE STORY

With a strong desire to forge a legacy for her family, Susana Balbo, Argentina's first female winemaker, created CRIOS wines in honor of her children, José and Ana. The intertwined hands represent those of the three family members and also symbolize valuable tools for creation and action.

PHILOSOPHY: Crios has the Susana Balbo winery pillars (courage, bonds and passion for quality) at its core, and it also represents our belief in the TRANSFORMATIVE POWER OF HANDS, which allow us to weave bonds, cultivate the land, and craft each wine with love and care.

BIOGRAPHY: Susana Balbo: First female winemaker in Argentina

José Lovaglio Balbo: winemaker graduated from the UC Davis & Susana's son

Ana Lovaglio Balbo: a natural and nurtured female entrepreneur & Susana's daughter

THE ADJECTIVES

OVERALL: Juicy, fresh and well-structured

AROMAS / FLAVORS: Plum, tomato leaves, currant, espresso and mocha tinged with spice, smoke, and herbal notes

MOUTHFEEL: Elegant structure, persistent finish and vibrant tannins

THE SELLING POINTS

Susana's specialty in making an elegant & balanced Cabernet

AWARDS: 90pts James Suckling, 90pts Vinous

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Roasted or grilled meats, empanadas, chili

