



## Familia Gascón Roble Cabernet Sauvignon.



FAMILIA  
*Gascón*  
ROBLE

**OVERVIEW:** A line of young wines with a light touch of oak, which express the personality of the fruit and their terroir in a balanced way. These are versatile wines, ideal for pairing with a wide range of dishes, maintaining a balance between fruit, structure, and smoothness.

**GROWING & HARVEST CONDITIONS:** This wine is made with grapes sourced from vineyards located mainly in the Primera Zona. Influenced by the winds descending from the Andes Mountains and its lower altitude, this region is one of the coolest areas in Argentine viticulture and often suffers from late frosts during bud break. These conditions also favor great thermal amplitude. Most of the vineyards are old and traditionally irrigated, with relatively heavy and deep loamy soils.

The 2024 season was characterized by a mild spring with some late frosts towards the end of October and early November. The summer was dry with high temperatures in January and February, with no major climatic complications. This resulted in healthy vines with no sanitation issues, very high quality, and excellent ripeness. The harvest was delayed by about 10 days compared to previous years, leading to an overlap in the harvest of red grape varieties from different wine regions of the province, resulting in balanced wines.

**GRAPE VARIETY:** 100% Cabernet Sauvignon.

**VINEYARD REGION:** Agrelo.

**WINE ANALYSIS:** Alc/ Vol: 13,8%.

**MATURATION:** Aged in French and American oak for 6 months.

**SIGHT:** Bright ruby red with violet highlights.

**NOSE:** Fruity aromas with notes of cassis, licorice, black ripe plums, and wild berry marmalade. Balsamic and spicy hints.

**PALATE:** Precise and juicy with round tannins and fresh acidity. Medium finish with a herbal aftertaste.

**PEAK DRINKING:** 4 years.

**LAST HARVEST:** 2024.