

FLIGHT OF THE CONDOR

Sourced from premier vineyard sites in the Agrelo region, Flight of the Condor wines are varietally pure expressions of the best Mendoza terroir.



Cabernet Sauvignon 2019

Mendoza, Argentina

ESTATE

The majestic condors soar above the Andes Mountains capturing in their flight Argentina's finest wine appellations. Sourced from premier vineyards throughout Mendoza and thanks to the nuanced winemaking lending a fresh fruit profile and elegant structure, each wine in the Flight of the Condor range shows varietally pure wines which excel in their region of origin.

WINE

This Cabernet Sauvignon is varietally pure with a linear structure and well-integrated benefit of light oak contact with an overall fresh fruit profile.

VINEYARD

The grapes for Flight Of The Condor are sourced from vineyards of notable pedigree throughout the region of Mendoza—mostly high elevation sites spanning both older regions such as Luján de Cuyo (over 100 years old) and newer wine growing regions such as Uco Valley.

WINEMAKING

Harvest: The grapes are selected for their balanced fruit profile.

Variety: Cabernet Sauvignon

Fermentation: 4-5 days of cold soak was followed by 8-10 days of alcoholic fermentation and MLF in stainless steel tanks.

Aging: This Cabernet Sauvignon is varietally pure with a linear structure and well-integrated benefit of light oak contact with an overall fresh fruit profile.

Alcohol: 14.5%

VINTAGE

From the stellar 2019 vintage and sourced from exceptional vineyards in Mendoza, this wine has a vibrant fresh fruit profile and is varietally pure with a linear structure and nuanced complexity on well integrated light oak contact.

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"Nice combination of ripe berries with some fresh and dried herbs, such as thyme. It's medium-to full-bodied with medium round tannins and a delicious, fruity finish." - JS