



# LEON

## CABERNET SAUVIGNON

León pays tribute to Leoncio Arizu, the visionary who founded our winery. A tireless, courageous, and creative spirit, Leoncio firmly believed in the potential of Cabernet Sauvignon in Mendoza. Over 120 years ago, driven by a bold dream, he introduced this noble variety to the unique continental climate of the Andes, transforming his passion and dedication into a timeless art. Today, León stands as a tribute to his enduring legacy—a reflection of his vision, conviction, and unwavering pursuit of excel

Deep, dark red color. Intense and pure aromas reminiscent of black fruits like blackberries, cassis, and blueberries, combined with spicy and herbal notes such as black pepper and rosemary. Chalky and mineral notes also emerge, alongside subtle hints of cedar and toast. On the palate, it showcases a rich array of flavors and aromas, vibrant with a smooth texture, fine tannins, and a long, fruity finish.

### GRAPE ORIGIN

Gualtallary 80% – 1,200 meters above sea level  
Vistalba, Luján de Cuyo (Finca Los Nobles) 20% – 1,020 meters above sea level

### WINEMAKER

Pablo Cúneo

### AGRONOMISTS

Alberto Arizu (Sr) & Mauricio Gudiño

### VARIETAL COMPOSITION

91% Cabernet Sauvignon + 5% Petit Verdot + 4% Malbec

### VINIFICACIÓN

The grapes are destemmed and loaded into small oak vats by gravity, with minimal berry breakage. Maceration begins with 3 to 5 days of cold soaking, followed by fermentation lasting 6 to 8 days. Maceration is gently managed through manual punch-downs. After alcoholic fermentation, the wine undergoes an extended maceration period of 1 to 3 weeks, depending on the seed maturity and wine evolution in contact with the solids.

Each lot is raked directly into 500-liter barrels and large vats (2,000 to 5,000 liters) for aging. The average aging period is 12 to 14 months.

Once aging is completed, the final blend is made, and the wine is bottled. It remains in the bottle for at least one year before being released to the market.

### AGING

12 months in French oak barrels and vats.

### SERVING TEMPERATURE

Between 14°C and 16°C (57°F - 61°F)

### BASIC ANALYSIS

Alcohol: 14.1%

Total acidity: 5.33 g/L

pH: 3.59

Residual sugar: 2.69 g/L

### CONTACTO:

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