LOS

CARDOS

DOÑA PAULA

CABERNET SAUVIGNON

The world gives us signs all the time, like those observed in nature, that signifies that every time a thistle appears it is a sign of a good terroir.

it's a GOOD SIGN

1 TASTING NOTES

Deep ruby red color. In the nose is expressive and spiced with black pepper aromas, graphite and cassis. In the mouth black fruits and kind tannins can be perceived. It has a long and elegant finish.



2 100% ESTATE GROWN

We have 800 hectares (1,977 acres) of vineyards located in the best regions of Mendoza. We make sure that each varietal grows in the best terroir, according to the ideal combination of soil and climate.





3 VINIFICATION

The grapes are harvested in late March and early April. In the winery, they are first destemmed and softly crushed. A cold pre-fermentative maceration takes place to preserve the primary aromas. Then, the must is cooled and traditional fermentation starts. Post-fermentation maceration lasts between 10 and 15 days. After that, malolactic fermentation is carried out.

4 VARIETAL TYPICITY

Los Cardos reflects the typical expression of each varietal in Argentina through fresh and fruit-forward wines.

5 VINEYARD

El Alto Vineyard - Ugarteche
Luján de Cuyo:
- Altitude: 1050 meters (3,445 ft) above sea level.
- Sandy loam soil.
- Thermal amplitude: 14°C
- Annual average rainfall: 250 mm (7.87 in)

6 FOOD PAIRINGS

Beef, lamb or pork, pasta with tomato sauce or mushrooms, risotto, empanadas, pizzas.



90+ pts. 140 +TIMES
Wine Spectator · Tim Atkin · Robert Parker · Wine Enthusiast · JAMESSUCKLING.COM

BDA CERTIFIED SUSTAINABILITY

100% ESTATE GROWN VINEYARDS

Suitable for vegan and vegetarians.
Gluten free.

CERTIFICATION BRC FOOD AA

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