

# SAN HUBERTO



The origins of Bodegas San Huberto can be traced as far back of 1905. For the better part of almost 90 years, it was run as a family enterprise producing table wines from local grapes. In the early 1990's, production was increased reaching a volume of 1,500,000 litres of fine wine elaboration and storage capacity.

In 1998, the Spadone Group acquired the majority of the company and commenced an era of important investments marked by the incorporation of state of the art winemaking, wine ageing, and wine storage equipment such as pneumatic presses, double jacket stainless steel tanks, french oak barriques, pumps, stainless steel pipings, new buildings, etc. aimed at preparing and launching its wines to the demanding international markets. Old vineyards were converted and additional new vineyards were purchased and planted to ensure supply of grapes grown according to international standards. Today its vineyard area in Argentina is composed of 400 hectares.

Bodegas San Huberto and its vineyards are located in the Aminga Valley, Province of La Rioja, Argentina. This area has excellent characteristics for the growing of grapes as it is located at 1,450 mts a.s.l., has sandy soil, and a dry climate with 120mm of annual rainfall, light winds and a daily thermal amplitude of about 18°C combined with more than 330 days of sunshine a year. These conditions favour the making of wines with deep colours, soft tannins and alcohol contents of over 14%.

San Huberto is one of the top leading brands in sales in Argentina. In the international scene, San Huberto and its brands are distributed through a network of exclusive importers and agents in each market.

## **RESERVA CABERNET SAUVIGNON**

REGION: Aminga Valley, Province of La Rioja, Argentina

VARIETAL: 100% Cabernet Sauvignon

COLOR: Deep garnet red color with a purple rim

BOUQUET: Intense red fruit aromas, cherry, marmalades and mature pepper with hints of coffee and vanilla

TASTE: A brisk entry to a dryish light-to-medium body, charred nut, cherry tobacco and tart blackberry notes throughout the short pithy, sandalwood accented finish

FOOD PAIRING: Ideal with grilled red meat and pasta

SERVING TEMP: 64° F (18°C)

