



Technical Information

Country	Argentina
Region	Agrelo, Luján de Cuyo, Mendoza
Altitude	960 m.a.s.l.
Blend	100% Cabernet Sauvignon
Winemaker	Agustín Alcoleas
Body	Full
Oak	12 months in French oak barrels
Residual Sugar	1.85 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites

CASARENA

Owen - Single Vineyard Cabernet Sauvignon

Region

Agrelo, part of the Luján de Cuyo region of Mendoza, sits on the western foothills of the Andes, about 20 miles south of the city of Mendoza. Wide diurnal temperature variation, with intensely sunny days and nights cooled by winds sweeping down from the Andes, combined with meticulous drip-irrigation, produce wines of great complexity and structure. This region is one of Argentina's best for Malbec but also produces great examples of Cabernet and Syrah.

Producer

Casarena are proud to be both custodians and interpreters of the distinctive terroir of Luján de Cuyo in Mendoza. The winery itself, built in 1937 and sympathetically renovated in 2008, sits in the heart of Perdriel. Single vineyard specialists, they produce a range of varietal and blended wines from four vineyards – Jamilla (which surrounds the winery), Lauren, Owen and Naoki – across Perdriel, Agrelo and Alto Agrelo. The certified sustainable vineyards are a tribute to the diversity of the area. Each enjoys different elevation, sun orientation and soil composition allowing winemakers to create markedly different profiles within a varietal to showcase the unique expression of each vineyard.

Viticulture

Owen is a very old vineyard over clay soil and stones planted in 1930, with vines trained in an overhead pergola system. Grapes were harvested manually on different dates between mid-March and mid-April, reflecting diversity of micro-climates and soil compositions which exist within the vineyard. A manual selection of clusters takes place, before the grapes are de-stemmed and transported into small volume vessels.

Vinification

A cold maceration is carried out for 3-5 days before the fermentation with indigenous yeasts begins achieving 26-27°C. Depending on vintage, a post-fermentation maceration is carried out for between 3 and 5 days, achieving a total time on skins between 25-30 days, seeking concentration yet balance in extraction. Malolactic fermentation in barrel.

Tasting Note

This deep red Cabernet exhibits remarkable depth and complexity on both the nose and palate, with evocative combinations of red and black fruits intermingled with pepper and hints of dark chocolate and coffee and a fresh streak of acidity. Elegant yet robust, rich yet nuanced and with a long and expansive finish this is a true celebration of the old vine heritage of the Owen vineyard.

Food Matching

Fine steak cuts grilled over coals, rich stews, duck and venison, spiced meats, wild mushroom ragu, hard cheeses.