



GARDEL WINES

Carlos Gardel

ANDES GROWERS · GARDEL ORIGEN

Gardel Origen

Cabernet Sauvignon

DESCRIPTION

Created in vineyards in Luján de Cuyo at 950 meters above sea level, this Cabernet Sauvignon expresses the strong character and typicity of the variety. Its production seeks balance: it maintains the freshness of the fruit while adding a brief aging period to tame its natural tannins. It is a wine with presence, structure, and distinction, evoking the imposing figure and classic elegance of Carlos Gardel.

TASTING NOTES

To the eye, it exhibits a deep and intense ruby red color. The nose is complex and spicy: typical notes of black pepper and red bell pepper appear, combined with ripe black fruits such as cassis and blackberries. In the mouth, it presents firm and marked tannins, yet well-integrated, with a structured body and a long finish.

PAIRING

Due to its tannic structure, this wine calls for dishes with intense flavor and fat content. It is the ideal companion for grilled red meats (especially bone-in cuts like 'tira de asado'), lentil stews or 'locro,' and pastas with strong sauces like bolognese. It also pairs excellently with hard and spicy cheeses.



TECHNICAL DATA

COUNTRY	Argentina
PRODUCER	Andes Growers
VINTAGE	2025
VOLUME	750 ml
REGION	Luján de Cuyo, Mendoza
ALCOHOL CONTENT	13,5 %
GRAPE	Cabernet Sauvignon
TEMPERATURE	Between 12 and 18 °C
TYPE	Fine Dry Red Wine
CLOSURE	Cork / Screwcap (buyer's choice)