



Technical Information

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| Country | Argentina |
| Region | Agrelo, Luján de Cuyo, Mendoza |
| Altitude | 918 m.a.s.l. |
| Blend | 100% Cabernet Franc |
| Winemaker | Martina Galeano |
| Body | Full |
| Oak | 12 months in French oak barrels |
| Residual Sugar | 1.9 g/l |
| Closure | Cork |
| Vegan | Yes |
| Vegetarian | Yes |
| Organic | No |
| Biodynamic | No |
| Sustainable | Yes |
| Allergens | Sulphites |

CASARENA

Lauren - Single Vineyard Cabernet Franc

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 the diversity of the area. Each enjoys different elevation, sun orientation and soil composition allowing winemaker Martina Galeano to create markedly different profiles within a varietal to showcase the unique expression of each vineyard.

Viticulture

Surface clay with sand underneath. Drip irrigation and bilateral pruned cordon training. The harvest was carried out by hand during April.

Vinification

Clusters and berries are hand-selected for quality. Pre-fermentation cold maceration is followed by fermentation in concrete vats. Gentle manual extraction to preserve the delicate aromas and flavours of the grapes.

Tasting Note

Bright purple colour with red hues; profound varietal expression on the nose with rich red and black fruits alongside capsicum; smooth, balanced and rich on the palate, with expansive flavours complemented by tobacco and spice. Powerful and structured but all in balance.

Food Matching

Grilled game e.g. wild boar or venison, fine cuts of beef, mushroom-based dishes.