



Technical Information

Country	Argentina
Region	Agrelo, Luján de Cuyo, Mendoza
Altitude	918 m.a.s.l.
Blend	100% Cabernet Franc
Winemaker	Agustín Alcoleas
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 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

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.