

VIÑEDOS Y BODEGAS
CABRINI
~ 1918 ~

VINO LICOROSO DE MISA



Vino Licoroso de Misa Cabrini is a special fortified sweet wine made since 1939, authorised by the Archbishopric of Mendoza to use as Altar wine for the Catholic Church and produced following the Vatican guidelines.

The Cabrini family started producing this wine because of Guillermo Cabrini, 2nd Generation of the family. He was a Salesian priest and proposed this idea to his father, Don Leandro.

The wine is made blending 4 different grape varieties: Malbec, Tempranillo, Bonarda and Lambrusco, harvested from our old vines (70 to 100 years old). The grapes are carried to the winery in small 20kg cases. After crushing, the skins stay in contact with the juice for 6 hours, giving the wine a dark rosé colour.

Before the fermentation finishes, it is stopped with grape spirit, leaving a little residual sugar in the wine. After this, the VINO Licoroso de Misa Cabrini is aged in large old oak barrels for 12 months. Half of these barrels are exposed to the sun, providing a soft toasted flavour to the final blend.

The wine is bottled and kept in our cellars for 1 year for further maturation before release.