



CRIANZA MALBEC



This wine is crafted from a blend of diverse terroirs within the Uco Valley, bringing together the fines characteristics of each sub-region to achieve the pures expression of the varietal. A meticulous grape harvesting combined with modern winemaking techniques, shows the richness and authenticity of this variety from Mendoza.

VARIETAL COMPOSITION

100% Malbec

LOCATION

Grapes sourced from three sub-regions within the Uco Valley:
San Carlos, Tunuyan and Tupungato.

HARVEST

Manual harvest into 500-kilo (1,100 lb.) plastic bins.

WINEMAKING

Fermentation in medium-sized concrete vats at a controlled temperature and short maceration to achieve high fruit intensity and freshness.

AGING

Six months in oak.

PAIRING

Tapas and variety of pizzas.

Fresh pasta with red sauce.

Desserts with chocolate mousse and black fruits.

AGING POTENTIAL

More than 3 years.

TASTING NOTES

Bright purplish red.

Aromas of strawberry, fresh sour cherry and violets, with a touch of vanilla and dulce de leche.

Very round on the palate, with sweet tannins and an intensely fruity finish, imparting a perfect balance between freshness and complexity.