

MALBEC 2023

Variety 100% Malbec.

Vineyard location

Agrelo, Luján de Cuyo, Mendoza.

Vinification

Fermentation in stainless Steel tanks with a total maceration between 10 and 15 days. 100% malolactic fermentation. Part of the wine is conserved in barrels of third and fourth use.

Tasting notes

Red violet color. Aromas of fresh red fruits reminiscent of plums and cherries. The oak brings delicate touches of vanilla and chocolate balanced with the fruit. In the mouth it has a sweet entry, it is persistent and fruity with great volume.

Alcohol	13.8 %
Acidity	5.6 g/l
Residual Sugar	2 g/l

