



MALBEC 2023

Variety

100% Malbec.

Vineyard location

AGRELO, LUJÁN DE CUYO, MENDOZA.

Vinification

Alcoholic fermentation in stainless steel tanks with a total maceration of 20 to 25 days. 100% malolactic fermentation.

Aging

This wine is aging 12-14 months in French and American oak barrels.

Tasting notes

Intense violet red color. Red and black fruit aromas stand out. The oak provides vanilla and roasted coffee in balance with the fruit.

Alcohol	14.5 %
Acidity	5.63 g/l
Residual Sugar	2.17 g/l

