



Variety:	Malbec 100%.
Vintage:	2017.
Vineyards:	Selected vineyards in the high area of the Mendoza River and in the east region of Mendoza.
Winemaking Process:	Hand Harvesting. Destemming. Cold skin maceration. Addition of selected yeasts. Fermentation at 23 °C- 26°C. during 15 days. Subtle contact with oak. Pneumatic pressing. Controlled natural malolactic fermentation. Stabilization. Filtering. Bottling.
Presentation:	750 ml.
Tasting Notes:	A Deep red violaceous colored wine that offers fruity aromas, like cherries and plums. This Malbec is round on the mouth, seducing with subtle notes of vanilla and truffle.
Food Pairing:	The ideal wine for grilled meat. Also, good to be paired with pasta, mild to spicy cuisine and semi hard cheeses as Edam, Gruyere or Gouda.
Drinking Temperature:	16°C. - 18°C.

