



ESTATE MALBEC – CABERNET SAUVIGNON

Tasting notes:

Intense and brilliant ruby red color with red fruit, plum and figs fragrance. Medium bodied wine with sweet and persistent tannins. Its aging in French and American oak provides chocolate and vanilla notes. Long finish.

Aging: 8 months in American and French oak barrels

Cellaring: 8 years.

Alcohol: 13.5%

Region: Mendoza, Argentina – First Viticultural zone with DO for Malbec.

Harvest Method:

- Artisan work
- Green harvests

- Collected in PVC boxes for 18 kgs.

Wine making process:

- Bunch sorting,
- Berry sorting,
- Stainless Steel tanks with temperature control system.

Bottling:

- Natural cork stopper,
- Manual capping.
- Manual labelling.

Pairing:

Smoked coldcuts and semi hard cheese.
Stewed game meat. Lamb. Pasta with spicy red sauce.

