



CASARENA  
BODEGA Y VIÑEDOS



CASARENA  
RESERVADO  
MALBEC

WINEMAKER Martina Galeano VITICULTURIST Pablo Ceverino  
DESIGNATION OF ORIGIN Agrelo y Perdriel, Luján de Cuyo, Mendoza,  
Argentina

VINEYARD Selected lots chosen for their low production and total balance.

COMPOSITION Malbec 100%

HARVEST Manual in 15 kg plastic boxes

YIELD 8000 kg/ha - 10000 kg/ha

WINEMAKING The grapes go through a manual selection of bunches. After a careful destemming, the fruit ferments to whole grain with natural yeasts. To ensure maximum aromatic expression, fermentation temperatures remain low. In barrel, the wine undergoes spontaneous malolactic fermentation and clarifies naturally after several racking operations.

CRIANZA 12 months in french oak barrels.

ALCOHOL 14% Vol

ACIDITYT expressed in tartaric acid 5,41 g/l

PH 3.71"

TASTING NOTES Intense red with violet sparkles. On the nose, its aroma refers to violets, red and black fruits. In the mouth it combines the density and sweetness of black fruits with attractive hints of tobacco and spices contributed by its passage through oak barrels. The end is long and persistent.