

505



505 MALBEC



Agrelo y Perdriel, Luján de Cuyo
Mendoza, Argentina



100% Malbec



Harvest during March.



The grapes are carefully destemmed and undergo a four day cold maceration. The must is fermented at low temperatures (26 ° C) so that in this way greater aromatic delicacy is achieved. The fermentation is completed with soft and delicate overruns until the moment of discovery.



3 month in French oak barrel of second use.



Alcohol: 13,5% Vol.
Acidity: expressed in tartaric acid 5,3 g/l
Ph: 3.75"



Of violet red color. The nose presents a great expression aromatics preponderated by the notes of red fruit. On the palate its kind tannins stand out and it is perceived as extremely fruity. It is a wine of medium intensity, fresh and balanced.

Ideal to accompany cheeses, pasta and red meat.