

SUSANA

Balbo
SIGNATURE

BRIOSO



VINTAGE	2011
VARIETALS	60% Cabernet Sauvignon, 20% Malbec, 15% Cabernet Franc, 5% Merlot
REGIONS	Cabernet Sauvignon: Agrelo (Luján de Cuyo), Los Árboles (Tunuyán) Malbec: San Pablo (Tupungato) Cabernet Franc: Agrelo (Luján de Cuyo) Merlot: Altamira (San Carlos)
ELEVATION	1.080 m (average) (3543 ft.)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Destemmed, lightly crushed, and selected yeast. Pump-overs and delestage 3 times a day. Max. Temp. 31° C. Extended maceration 35-40 days.
OAK AGING	15 months in 100% new French oak barrels.
TASTING NOTES	Intense garnet color. With deep aromas of black currants framed by light French oak. This is a red blend with great structure and richness. Full body, with silky tannins and a long finish.
PAIRING	Pairs well with beef, pork, lamb, squab, quail and duck.