

SUSANA Balbo

SIGNATURE

BRIOSO



VINTAGE	2013
VARIETALS	45% Cabernet Sauvignon, 25% Malbec, 25% Cabernet Franc and 5% Petit Verdot.
REGIONS	Finca Dominio, Agrelo (Luján de Cuyo)
ELEVATION	990 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Hand picked, destemmed, lightly crushed and selected yeast. Pumping over and delestage three times a day. Max. Temp. 31° C. Extended maceration 35/40 days.
ANALYTICS	ALCOHOL 14,5% ACIDITY 6.2 g/l
OAK AGEING	15 months in 100% new French oak barrels.
TASTING NOTES	Bright ruby red color with alluring aromas of black cherry, cassis, black plum and spices. Smooth but energetic palate which concentrates blackcurrant flavors and vibrant tannins, leading to a long and firm finish. Very elegant.
PAIRING	Red meat, pork, lamb, quail and duck. Funghi risotto and pasta with peppery sauce.

TECHNICAL SHEET

MENDOZA - ARGENTINA