CRIOS MALBEC





REGIONS: Uco Valley (Mendoza)

ELEVATION: 1.140 m AMSL (average)

HARVEST METHOD: Hand-harvested

VINIFICATION: Max. Temperature 28° C. With a 25 days maceration. Open and closed pumping overs, with delestage at different stages of fermentation.

ANALYTICS: Alcohol: 13.9% / Acidity: 5 g/l

OAK AGEING: 9 months in 100% French oak.

TASTING NOTES: A fresh, pure expression of the varietal, with aromas of violets, cherries, mocha and spice. Juicy tannins and balanced acidity complement perfectly ripe red fruit flavors, while a subtle hint of oak adds complexity.

FOOD PAIRING: Tuna steak, lamb, hamburgers.





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