

# CRIOS MALBEC

*Susana Balbo.*



**VARIETALS:** 100% Malbec / **VINTAGE:** 2021

**REGION:** Valle de Uco, Mendoza

**ELEVATION:** 1,050 m.a.s.l. / 3,445 (average)

**HARVEST METHOD:** Hand-harvested

**WINEMAKING:** Fermented at a maximum temperature of 28-31°C (82-88°F) with selected yeasts. Maceration lasted 15 to 20 days. Open and closed pump-overs, with delestage in several stages of fermentation.

**ANALYTICS:** Alcohol: 14% / Acidity: 5.4 g/l

**AGING:** 40% in third- and fourth-use French oak barrels for 8 months.

**TASTING NOTES:** A fresh, pure expression of the variety, this Malbec displays aromas of violets, cherries and spices. Fruity, with balanced acidity on the palate, notes of ripe red fruits and a subtle hint of oak.

**FOOD PAIRING:** Grilled red meats, pasta with red sauce, hard cheeses, empanadas, chocolate desserts or dulce de leche.

