

# 505





## 505 ESENCIA


 Agrelo y Perdiel, Luján de Cuyo  
Mendoza, Argentina


 50% Malbec · 30% Cabernet Sauvignon · 20% Merlot

 Harvested during March and April

 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 pump over.

 3 months in second and third use french oak barrels.

 Alcohol: 13,5% Vol.  
Acidity: expressed as tartaric acid 5,63 g/l  
Ph: 3.72"

 Intense ruby red colour. On the nose, Malbec brings aromas of plum and red fruits; the Cabernet Sauvignon spicy notes and the Merlot aromas of black fruits. On the palate, its round tannin is highlighted and it is very fruity. It is a unctuous wine, with a good body with a long finish.

*Ideal to accompany cheese, pasta and red meats.*