



CASARENA RESERVADO MALBEC 2015

APPELLATION: LUJÁN DE CUYO, MENDOZA, ARGENTINA.

VINEYARD: SELECTED LOTS CHOSEN FOR LOW YIELDS AND OVERALL BALANCE.

VARIETAL: MALBEC 100%.

HARVEST: MANUAL IN 18 KG PLASTIC BOXES.

YIELD PER HECTARE: 6000 KG./HA.

WINEMAKING: GRAPES ENJOY A MANUAL DOUBLE SELECTION OF CLUSTERS AND BERRIES. AFTER A GENTLE DESTEMMING, THE WHOLE BERRY FRUIT UNDERGOES 6 –8 DAYS OF COLD MACERATION AT 8° C. FERMENTATION IS CONDUCTED WITH FREE RUN JUICE USING NATURAL YEASTS. FERMENTATION TEMPERATURES ARE KEPT LOW IN ORDER TO ENSURE A SOFT GENTLE EXTRACTION. THE WINE UNDERGOES SPONTANEOUS MALOLACTIC FERMENTATION IN BARREL AND IS NATURALLY CLARIFIED THROUGH SEVERAL RACKINGS.

AGING: 12 MONTHS IN FRENCH OAK BARRELS.

ALCOHOL: 14% BY VOL.

ACIDITY: 5.41 G/L TARTARIC ACID.

PH: 3.71”

TASTING NOTES: WITH A DEEP, DARK VIOLET COLOR, THE NOSE SHOWS AROMAS OF VIOLETS, BLACK FRUITS AND A HINT OF FRESH STRAWBERRIES. THE MOUTH FEEL IS DENSE, WITH SWEET BLACK FRUIT FLAVORS AND SOFT TOBACCO AND SWEET SPICE NOTES FROM FRENCH OAK AGING. THE FINISH PRESENTS MARKED MINERALITY AND LINGERING FLAVORS.

Stephen Tanzer's 2011: 91 pts.
INTERNATIONAL WINE CELLAR 2012: 91 pts.

GUÍAPEÑÍN 2013: 91 pts. **Wine Spectator** 2010: 90 pts.



GOLD MEDAL
Decanter World
Wine Awards 2012



SILVER MEDAL
Decanter Asia
Wine Awards 2012