



CASARENA WINEMAKER'S SELECTION MALBEC 2018

APPELLATION: AGRELO & PERDRIEL, LUJÁN DE CUYO, MENDOZA,
VARIETAL: MALBEC 100%.

HARVEST: MANUAL IN 18 KG PLASTIC BOXES.

YIELD PER HECTARE: 8000 KG./HA.

WINEMAKING: GRAPES ENJOY A MANUAL SELECTION OF CLUSTERS. AFTER A GENTLE DESTEMMING, THE FRUIT IS WHOLE BERRY FERMENTED WITH FREE RUN JUICE USING NATURAL YEASTS. FERMENTATION TEMPERATURES ARE KEPT LOW IN ORDER TO ENSURE MAXIMUM AROMATIC EXPRESSION. THE WINE UNDERGOES SPONTANEOUS MALOLACTIC FERMENTATION IN BARREL AND IS NATURALLY CLARIFIED THROUGH SEVERAL RACKINGS.

AGING: 6 MONTHS IN NEW FRENCH OAK BARRELS.

ALCOHOL: 13,5 % BY VOL.

ACIDITY: 5.4 G/L TARTARIC ACID.

PH: 3.7"

TASTING NOTES: WITH A DARK, VIOLET COLOR, THE NOSE SHOWS SUBTLE AROMAS OF RASPBERRIES AND SWEET CINNAMON SPICE. THE MOUTH FEEL SHOWS GREAT CONCENTRATION AND STRUCTURE, WITH A SOFT TEXTURE AND SWEET, ROUND TANNINS. THERE ARE NOTES OF VANILLA AND TOBACCO FROM FRENCH OAK AGING. THE WINE HAS A LONG, LINGERING FINISH WITH FRESH ACIDITY.



2009: 90 PTS.



2012: 90 PTS.



BRONZE MEDAL
DECANTER ASIA
WINE AWARDS
2012