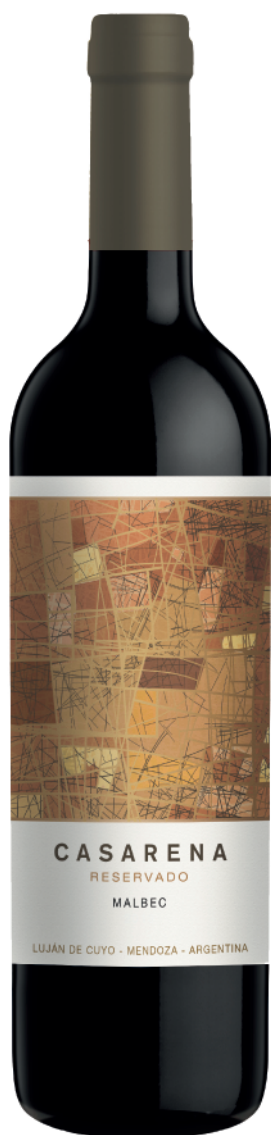


CASARENA

RESERVADO



CASARENA RESERVADO | Malbec



Agrelo and Perdriel, Luján de Cuyo.
Mendoza, Argentina.



Malbec 100%



Manual harvest in 18 kg plastic bins during
March and April.



Manual selection of clusters. After destemming,
whole berries are taken for fermentation with
native yeasts. Low temperatures are controlled
to enhance aromatic expression. On the barrels,
spontaneous malolactic fermentation takes place
and the wine is naturally clarified throughout
the racking.



9 months in French oak barrels.



Alcohol: 14% Vol.
Acidity: expressed in tartaric acid 5,41 g/l.
Ph: 3.71"



Intense red color with violet hues. Aromas of
violets, red and black fruits for a typical
Malbec. In the mouth it combines the thickness
and sweetness of the black fruits with delight-
ful hues of tobacco and spices, due to its oak
aging. The final is long and persistent.

Perfect for pairing with cheese, pasta and meat.