



CASARENA 505 | ESENCIA BLEND 2018

APPELLATION: AGRELO & PERDRIEL, LUJÁN DE CUYO, MENDOZA, ARGENTINA.

VARIETAL: MALBEC 50% - CABERNET SAUVIGNON 30% - MERLOT 20%

HARVEST: HAND HARVESTED.

WINEMAKING: GRAPES ARE GENTLY DESTEMMED AND THEN UNDERGO COLD MACERATION FOR 4 DAYS. THE MUST IS FERMENTED AT LOW TEMPERATURES FOR A SLOW GRADUAL FERMENTATION. THE JUICE UNDERGOES EXTENSIVE CAP MANAGEMENT DURING THE FIRST 8 DAYS OF COLD MACERATION AND FERMENTATION TO ENSURE A SOFT, SUPPLE MOUTHFEEL. FERMENTATION IS FINISHED WITH SOFT GENTLE MOISTENING OF THE CAP OVER THE REMAINING 6 DAYS OF FERMENTATION.

AGING: 3 MONTHS IN FRENCH OAK BARRELS.

ALCOHOL: 13.5% BY VOL.

ACIDITY: 5.63 G/L TARTARIC ACID.

PH: 3.72"

TASTING NOTES: WITH AN INTENSE RUBY RED COLOR, THE NOSE SHOWS AROMAS OF RED FRUIT MARMALADE FROM THE MALBEC, NOTES OF EUCALYPTUS AND FRESH MINT FROM THE CABERNET SAUVIGNON, WITH SPICE AND DARK FRUITS FROM THE MERLOT. THE MOUTH FEEL IS RICH AND SWEET, WITH EXCELLENT COMPLEXITY. THE WINE IS FULL BODIED, YET SHOWS SOFT, ROUND TANNINS AND LONG, PERSISTENT FINISH.

GUÍAPEÑÍN 91 PTS.



SILVER MEDAL

DECANTER
ASIA WINE
AWARDS