



CASARENA 505 | MALBEC 2018

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

VARIETAL: MALBEC 100%

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: 5.3 G/L TARTARIC ACID.

PH: 3.75"

TASTING NOTES: AN ELEGANT, FRUIT FORWARD WINE WITH A VIOLET, RED COLOR. THE NOSE IS INTENSE, WITH AROMAS OF FRESH RED FRUITS. THE MOUTH FEEL SHOWS A FULL, SWEET MIDDLE PALATE WITH SOFT ROUND TANNINS AND LONG, PERSISTENT FINISH.

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