



## CASARENA SV JAMILLA'S VINEYARD MALBEC 2016

**APPELLATION:** PERDRIEL, LUJÁN DE CUYO, MENDOZA

**VINEYARD:** SELECTED PARCEL CHOSEN FOR LOW YIELDS AND OUTSTANDING QUALITY.

**VARIETAL:** MALBEC 100%.

**HARVEST:** MANUAL IN 18 KG PLASTIC BOXES.

**YIELD PER HECTARE:** 4000 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 RANKINGS. 100% MICROVINIFICATION WITH GRAPE SKINS IN OAK BARREL WITH A CAPACITY OF 225 LITERS.

**AGING:** 100% DURING 12 MONTHS IN NEW FRENCH OAK BARRELS.

**ALCOHOL:** 14% BY VOL.

**ACIDITY:** 5.9 G/L TARTARIC ACID.

**PH:** 3.68"

**TASTING NOTES:** ROCKY LIMESTONE AND SHALLOW SOIL TERROIR'S BEST EXPRESSION IS A WINE WITH MINERAL NOTES, FLORAL AND RED FRUIT FLAVORS. **PURE ELEGANCE.**

*Robert Parker's*  
Wine Advocate

2016: 93 PTS.