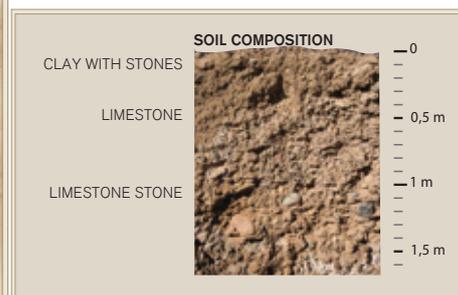
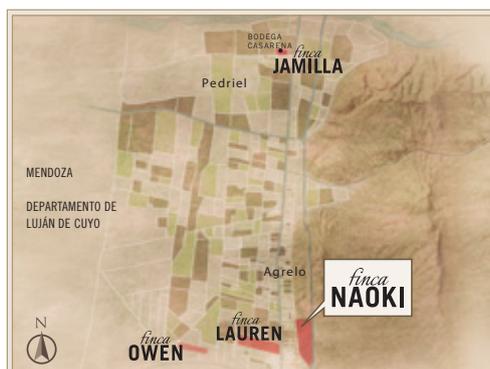




CASARENA S.V.

NAOKI'S SINGLE VINEYARD MALBEC - 2016

SINGLE VINEYARDS SPECIALISTS,
FROM THE BEST TERROIRS OF LUJÁN DE CUYO, MENDOZA, ARGENTINA.



VARIETAL COMPOSITION: MALBEC 100%
DESIGNATION OF ORIGIN: AGRELO, LUJÁN DE CUYO. MENDOZA, ARGENTINA.
PLANTED: 2010
TRAINING AND PRUNING SYSTEM: TRELIS,
PRUNING: DOUBLE GUYOT.
IRRIGATION SYSTEM: DRIP SYSTEM.
YIELD: 8,000 KILOS PER HECTARE.
ALTITUDE: 950 M. (3116.80 FT.) ABOVE SEA LEVEL.
TYPE OF SOIL: CLAY, CLEARLY CALCAREOUS.
CLIMATE: ARID CONTINENTAL

VINTAGE 2016 The harvest was 15 days ahead of the historical average due to the high temperatures during the growth period and the previous winter. At the same time, the rain was a preponderant factor when defining the grape harvest. However, the good analysis of the information collected and the understanding of the terroir allowed to obtain an excellent fruit quality.

WINEMAKING

GRAPES WERE MANUALLY HARVESTED DURING THE FIRST FORTNIGHT IN APRIL. THE FRUIT WAS TAKEN TO THE WINERY WHERE BERRIES AND BUNCHES WERE SELECTED ACCORDING TO THEIR QUALITY TO UNDERGO AFTERWARDS A PRE-FERMENTATION COLD MACERATION. INDIGENOUS YEASTS TRIGGERED FERMENTATION AND GRAPES WERE MICRO VINIFIED. EXTRACTION PROCEDURES (PIGEAGE) WERE MANUALLY DONE TO PRESERVE THE MOST DELICATE AROMAS AND FLAVORS OF THE GRAPES.

ALCOHOL: 14 % VOL.
ACIDITY: EXPRESSED IN TARTARIC ACID 6 G/L.
PH: 3.7

BARREL AGING: 12 MONTHS IN NEW FRENCH OAK BARRELS.
POTENTIAL AGING IN BOTTLE: UP TO 10 YEARS.

TASTING NOTES

DEEP PURPLE RED, BRIGHT, WITH VIOLET HUES. IN THE NOSE, MARKED FLORAL PROFILE CHARACTERISTIC OF THIS PROPERTY AS WELL AS THE TYPICAL NOTES OF THE VARIETAL: PLUMS AND FRESH RED FRUIT WITH A SUBTLE TOUCH OF SPICES FROM THE AUTOCHTHONOUS FLORA. FRESH IN THE MOUTH, WITH POLISHED TANNINS. IT IS A COMPLEX AND BALANCED WINE WITH A LONG FINISH.

Wine Spectator 2014: 92 PTS.

Robert Parker
Wine Advocate 2014: 92 PTS.