

**AGRELO**

**MALBEC 2018**



**ORIGIN**

**DENOMINATION OF ORIGIN:** Agrelo, Luján de Cuyo, Mendoza, Argentina.

**TYPE OF SOIL:** Loamy clay, mainly calcareous. Its soil is full of gypsum, spread through different concentrations and shaping what is known as "Indian Cement" or Hard Pan.

**AGEING:** 12 months in first and second use French oak barrels.

**STORAGE POTENTIAL:** 15+ years | **IRRIGATION SYSTEM:** Drip irrigation system.

**ALTITUDE:** 950 MASL | **CLIMATE:** Continental arid.

**VINEYARD TRAINING SYSTEM:** VSP, double Guyot pruning.

**RENDIMIENTO:** 8,000 kgs per hectare. | **PLANTATION YEAR:** 2010

**WINEMAKING:**

The harvest was carried out from April 20th to 24th by hand. The grape was taken to the winery and there the clusters and berries were selected due to their quality. Next, there was a pre fermentation cold maceration, and then the fermentation in concrete vats. The extraction works were done manually in order to preserve the most delicate aromas and flavors from the grape.

**COMPOSITION**

VARIETAL  
Malbec **100%**

**ANALYSIS**

ALCOHOL <b>14%</b> VOL.	ACIDITY <b>6</b> G/L.	PH <b>3.7</b>
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**2018 VINTAGE:**

The 2018 cycle began with spring frosts which meant the beginning of a season with a different fruit load. A "typical summer from Mendoza", hot and dry, lead to reach an excellent level of sanitation for the harvest. White grapes ripened in a proper way. The good weather conditions allowed us to wait all the necessary time until the right ripening point was reached for each varietal and block.

**TASTING NOTES:**

This Malbec offers a deep and bright carmine red color with topaz hues. On the nose, we can find the characteristics of the vineyard with mineral notes, along with some herbal tipicity due to the indigenous flora. In the mouth, what stands out is the freshness and smoothness of it tannins. It is expressive and complex.