



CASARENA WINEMAKER SELECTION MALBEC

WINEMAKERS Adrián Manchón, Leandro Azin and Pablo Ceverino
DESIGNATION OF ORIGIN Agrelo y Perdriel, Luján de Cuyo, Mendoza, Argentina
COMPOSITION VARIETAL Malbec 100%
YIELD 8000 kg/ha

WINEMAKING Manual selection of clusters. After a careful destemming, maceration takes place during eight hours in the press. Fermentation is achieved with indigenous yeasts. During this process, temperatures are very low, 12 oC (53.6 oF) approximately to ensure great intensity and aromatic nese. Malolactic fermentation is not implemented.

AGEING 10 months in french oak barrels.
ALCOHOL 13,5% Vol
ACIDITY 5,4 g/l.
PH 3.7"

TASTING NOTES With a dark, violet color, the nose shows subtle aromas of raspberries and sweet cinnamon spice. The mouthfeel shows great concentration and structure with a soft texture and sweet, round tannins. There are notes of vanilla and tobacco from French oak aging. The wine has a long, lingering nish with fresh acidity.