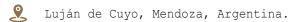


CASARENA 505 | Malbec



Malbec 100%

March

Manual selection of clusters. Grapes are gently destemmed and undergo a four days cold maceration. Most ferments are carried out at low temperatures (about 26 °C ~ 79 °F) to achieve a subtle and elegant aromatic expression. Gentle remontage takes place during fermentation until the drawing off.

3 months in second-use french oak barrels.

Alcohol: 13.5 % Vol.
Acidity: expressed in tartaric acid 5.3 g/l.
PH: 3.75"

Ruby red color with violet hues. Great aromatic expression on the nose with predominance of red fruit notes. On the mouth we can be delighted with its kind tannins and its fresh fruit. Medium intensity, fresh and balanced.

Perfect for pairing with cheese, pasta and meat.