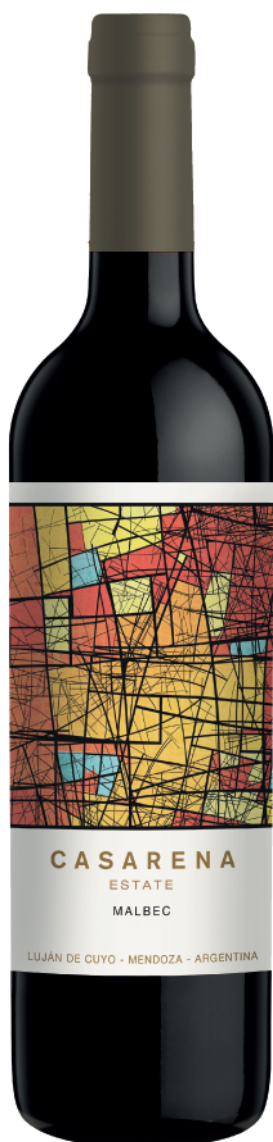


CASARENA

ESTATE



CASARENA ESTATE | Malbec



Agrelo and Perdriel, Luján de Cuyo.
Mendoza, Argentina.



Malbec 100%



First days of March.



Manual selection of clusters. After destemming, grapes undergo a cold maceration at 8 °C (46 °F). Fermentation takes place with indigenous yeasts. Low temperatures are controlled to assure soft extraction and to achieve maximum aromatic expression. On the barrels, second malolactic fermentation takes place and the wine is naturally clarified throughout the racking.



6 months in French oak barrels.



Alcohol: 14% Vol.
Acidity: expressed in tartaric acid 5,4 g/l.
Ph: 3.7"



Red color with violet hues. Hints of raspberries and sweet spices, such as cinnamon, make an appealing nose for this wine. In mouth, good structure and concentration, soft texture and round tannins. Balanced, persistent wine.

Perfect for pairing with cheese, pasta and meat.