

# CASARENA

## WINEMAKER'S SELECTION



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### MALBEC

#### DESIGNATION OF ORIGIN

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

#### COMPOSITION

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 °C (53.6 °F) approximately to ensure great intensity and aromatic finesse. Malolactic fermentation is not implemented.

#### AGEING

6 meses en barricas de roble

**ALCOHOL:** 13,5% Vol.

**ACIDITY:** expresada en ácido tartárico 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 finish with fresh acidity.