



**CASARENA**  
BODEGA Y VIÑEDOS



**CASARENA**  
**RESERVADO**  
**MALBEC**  
**2017**

**WINEMAKERS** Adrián Manchón, Leandro Azin and Pablo Ceverino  
**DESIGNATION OF ORIGIN** Agrelo y Perdriel, Luján de Cuyo, Mendoza, Argentina

**VINEYARD** Selected lots chosen for their low production and total balance.

**COMPOSITION** Malbec 100%

**HARVEST** Manual in 15 kg plastic boxes

**YIELD** 8000 kg/ha - 10000 kg/ha

**WINEMAKING** The grapes go through a manual selection of bunches. After a careful destemming, the fruit ferments to whole grain with natural yeasts. To ensure maximum aromatic expression, fermentation temperatures remain low. In barrel, the wine undergoes spontaneous malolactic fermentation and clarifies naturally after several racking operations.

**CRIANZA** 12 months in french oak barrels.

**ALCOHOL** 14% Vol

**ACIDITY** expressed in tartaric acid 5,41 g/l

**PH** 3.71"

**TASTING NOTES** Intense red with violet sparkles. On the nose, its aroma refers to violets, red and black fruits. In the mouth it combines the density and sweetness of black fruits with attractive hints of tobacco and spices contributed by its passage through oak barrels. The end is long and persistent.