



505





505 ESENCIA BLEND


 Agrelo y Perdriel, Luján de Cuyo
Mendoza, Argentina


 50% Malbec · 30% Cabernet Sauvignon · 20% Merlot

 Harvest during March and April.

 The grapes are carefully destemmed and undergo a four-day cold maceration. The must is fermented at low temperatures (26 ° C) so that in this way greater aromatic delicacy is achieved. The fermentation is completed with soft and delicate overruns until the moment of discovery.

 3 months in french oak barrels of second use

 Alcohol: 13,5% Vol.
Acidity: expressed in tartaric acid 5,63 g/l
Ph: 3.72"

 Intense ruby red color. On the nose, Malbec contributes plum aromas and red fruits; the Cabernet Sauvignon spicy notes and the Merlot aromas of black fruits. In the mouth, its round tannin is highlighted and it is extremely fruity. It is a unctuous wine, with a good body and persistent.

Ideal to accompany cheeses, pastas and meats.