



# CASARENA

BODEGA Y VIÑEDOS

## CASARENA | RESERVADO Malbec

*#LujánRules*

<b>DESIGNATION OF ORIGIN</b>	Agrelo, Luján de Cuyo, Mendoza, Argentina
<b>COMPOSITION</b>	Malbec 100%
<b>HARVEST</b>	Manual in 15 kg plastic boxes
<b>YIELD</b>	8000 kg/ha - 10000 kg/ha
<b>Vineyard</b>	Selected lots chosen for their low production and total balance.

**AÑADA 2020 | ALCOHOL 14% | ACIDITY 5,41 g/l | PH 3.71"**  
**CRIANZA** 12 months in french oak barrels.

### WINEMAKING

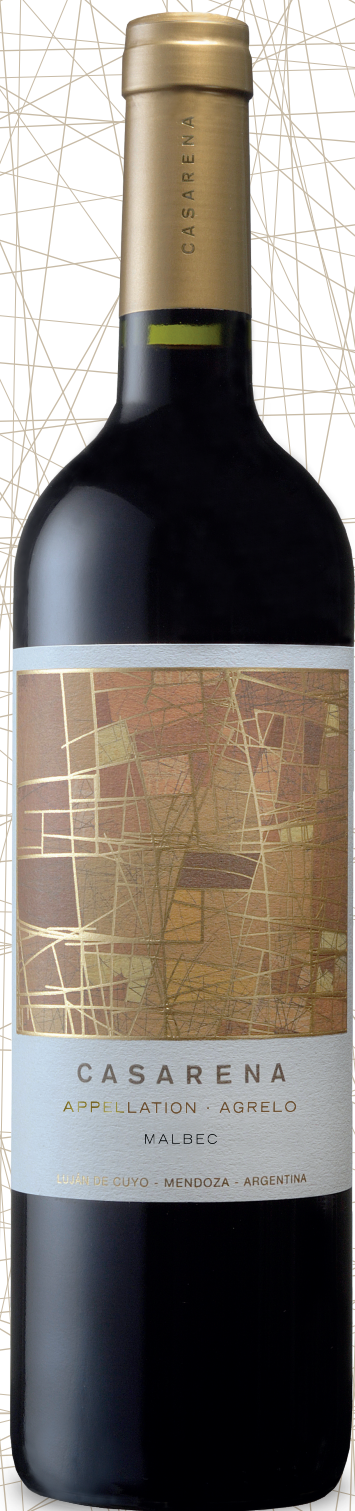
The grapes go through a manual selection of bunches. After a careful destemming, the fruit ferments to whole grain with natural yeasts. To ensure maximum aromatic expression, fermentation temperatures remain low. In barrel, the wine undergoes spontaneous malolactic fermentation and clarifies naturally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

### 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.

*Martina Galeano*  
**OENOLOGIST**

*Pablo Ceverino*  
**VITICULTURIST**



[www.casarena.com](http://www.casarena.com)

