



CASARENA

BODEGA Y VIÑEDOS

CASARENA | WINEMAKER'S SELECTION Malbec

#LujánRules

DESIGNATION OF ORIGIN Agrelo y Perdriel, Luján de Cuyo, Mendoza, Argentina

VARIETAL COMPOSITION 100% Malbec

YIELD 8000 kg/ha

AÑADA 2021 | ALCOHOL 13,5% | ACIDITY 5,4 g/l | PH 3.7"

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 nese. Malolactic fermentation is not implemented.

TASTING NOTES

With a dark, violet color, the nose shows subtle aromas of raspberries and sweet cinnamon spice. The mouth feel 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 nish whit fresh acidity.



Martina Galeano
OENOLOGIST

Pablo Ceverino
VITICULTURIST

www.casarena.com

