505



505 · Red Blend

#LujánRules

DESIGNATION OF ORIGIN

Agrelo y Perdriel, Luján de Cuyo, Mendoza, Argentina

VARIETAL COMPOSITION

50% Malbec 30% Cabernet Sauvignon 20% Merlot

ALCOHOL 13,5% · ACIDITY 5,63 g/l · PH 3.72"

AGING 3 months in french oak barrels of second use.

Harvest during March and April.

WINEMAKING

CASARENA

RED BLEND

LUJÁN DE CUYO

DEGA Y VINEDOS

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.

TASTING NOTES

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.

Martina Galeano OENOLOGIST

Pablo Ceverino VITICULTURIST

www.casarena.com

