



CASARENA

BODEGA Y VIÑEDOS



CASARENA | APPELLATION AGRELO Malbec

#LujánRules

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

AGING 2021 | **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 clusters, then they are destemmed and transported to stainless steel tanks, preserving the integrity of the grape grain. Then a cold maceration is carried out at 8 C for 3 to 5 days until the alcoholic fermentation begins with indigenous yeasts at a temperature between 26 -28 C and then, depending on the vintage, a post-fermentative maceration is carried out, the skin contact time. It is approximately 20 days. It is lowered into barrels after vatting where malolactic fermentation occurs spontaneously.

TASTING NOTES

Intense red color with violet flashes. 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 provided by its aging in oak barrels. The finish is long and elegant.

Martina Galeano
OENOLOGIST

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VITICULTURIST

www.casarena.com

