

MZA ‡ ARG



MALBEC

Reserva

VARIETAL

Malbec 100% | Vintage: 2020

REGION

La Consulta, Uco Valley, Mendoza ELEVATION: 1,150 m / 3,770 ft above sea level (average) HARVEST METHOD: Hand-harvested

WINEMAKING

Fermented at a maximum temperature of 28°C (82°F) with selected yeasts. In contact with the skins for 35 days. Preserved on lees with battonages.

ANALYTICS

Alcohol: 14,5%

AGING

12 months in french oak barrels

TASTING NOTES

A wine of an Intense, ruby red color. It displays aromas of blueberries and blackberries and notes of flowers and licorice. Intense but gentle at the same time, with an elegant finish and round tannins.

FOOD PAIRING

Red meat, pork, poultry and stuffed pasta.