

TECH SHEET

SUSANA BALBO WINES
MENDOZA - ARGENTINA
f Susana Balbo Wines

CRIOS MALBEC

Susana Balbo
WINES



VARIETALS: 100% Malbec / **VINTAGE:** 2019

REGIONS: Valle de Uco (Mendoza)

ELEVATION: 1,100 m.a.s.l. (3,600 ft.) average

HARVEST METHOD: Hand-harvested

VINIFICATION: Fermentation at 28°C (82°F) maximum. Maceration lasted 25 days. Open and closed pump-overs, with delestage in several stages of fermentation.

ANALYTICS: Alcohol: 13.8% / Acidity: 5.4 g/l

OAK AGEING: 40% of the wine for 8 months in third- and fourth-use French oak barrels.

TASTING NOTES: A fresh, pure expression of the varietal, with aromas of violets, cherries, mocha and spice. Juicy tannins and balanced acidity complement perfectly with ripe fruit flavors, while a subtle hint of oak adds complexity.

FOOD PAIRING: Tuna steak, lamb, hamburgers.

