

CRIOS MALBEC

Susana Balbo.



VARIETALS: 100% Malbec / **VINTAGE:** 2020

REGION: Valle de Uco, Mendoza

ELEVATION: 1,050 m.a.s.l. / 3,445 (average)

HARVEST METHOD: Hand-harvested

WINEMAKING: Fermented at 28-31°C (82-88°F) maximum with selected yeasts. Maceration lasted 15 to 20 days. Open and closed pump-overs, with delestage in several stages of fermentation.

ANALYTICS: Alcohol: 14,5% / Acidity: 5,6 g/l

AGING: 40% in third- and fourth-use French oak barrels for 8 months.

TASTING NOTES: A fresh, pure expression of the variety, this Malbec displays aromas of violets, cherries and spices. Fruity, with balanced acidity on the palate, notes of ripe red fruits and a subtle hint of oak.

FOOD PAIRING: Grilled red meats, pasta with red sauce, hard cheeses, empanadas, chocolate desserts or dulce de leche.

