



*Susana Balbo.*

SIGNATURE

## BRIOSO

SINGLE VINEYARD

AGRELO

LUJÁN DE CUYO - MENDOZA - ARGENTINA



VINTAGE 2020

VARIETALS 52% Cabernet Sauvignon, 23% Malbec, 19% Cabernet Franc, 6% Petit Verdot

REGION Agrelo, Luján de Cuyo, Mendoza

ELEVATION 920 m / 3,018 ft above sea level (average)

HARVEST METHOD Hand-harvested.

ANALYTICS ALCOHOL 14.5 %  
ACIDEZ 5.8 g/l

WINEMAKING Hand-harvested. Double selection process. Destemming. Fermentation at a maximum temperature of 31°C (88°F), with wild yeasts. Pump-overs and delestage three times a day. Extender maceration for 35 days.

AGING 15 months in new French oak barrels.

TASTING NOTES Deep, bright ruby red color. Aromas of dark berries, spices and notes of vegetables, mainly contributed by the two Cabernets (Sauvignon and Franc). The fruity aromas continue in the mouth, followed by excellent tension due to its natural acidity. The other varieties provide texture and roundness to the blend. It is a wine of an elegant, lingering finish and great aging potential: it can be stored for up to 20 years.

FOOD PAIRING Red meats, such as lamb, venison and baby goat. It also pairs well with white meats, like chicken, duck and rabbit.

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