



CRIOS

S U S T E N T I A

MALBEC



HARVEST	2022
VARIETALS	100% Malbec
REGION	Agrelo, Luján de Cuyo, Mendoza
ELEVATION	980 m / 3,215 ft above sea level (average)
HARVEST METHOD	Hand-harvested
ANALYTICS	ALCOHOL 14.5 % ACIDEZ 4.80 g/l
WINEMAKING	Destemmed. Fermented in stainless steel tanks with selected yeasts at 24°-26°C (75°-79°F). Total maceration of 20 days. One daily pump-over.
AGING	Seven months in stainless steel tanks. No oak.
TASTING NOTES	This Malbec stands out for its purity, a consequence of being produced with organic techniques and low intervention. Notes of red fruits –especially raspberries– stand out in the nose, while the palate is medium-bodied, with a pleasant finish and very round tannins, which are the contribution of the clay soils of Agrelo.
PAIRING	Roasted meats and/or game meats.

Susana Balbo.