

MALBEC

VINEYARDS

We believe wines are born in the vineyard and due to this we focus or efforts and attention to the vines and have a specialized team of agronomists, carrying out exhaustive production and quality controls for each grape variety.

WINE-MAKING PROCESS

Our raw material is of excellent quality with which our wine makers optimize the technology and their experience elaborating high end products for the world market. Wines are elaborated through a long term cold maceration process, using selected and specific yeast, all of this under strict quality control.

The highlight of such elaboration is the aging in French oak barrels in order to round up this well structured, gentle and elegant wine.

WINE TASTING NOTES

A Malbec of dark red tones, with the typical violet and blue tinges of this variety. Red fruits nose, especially plum and cherry marmalade. Balanced and generous in mouth, with subtle vanilla and chocolate notes, provided by the oak. Estimated storage time: 3 years.

