

THE GRILL
Master
FAN CLUB



MALBEC

100% MALBEC
Selected vineyards in Cuyo.

WINEMAKING PROCESS

Hand harvesting.
Destemming.
Cold skin maceration.
Addition of selected yeasts.
Fermentation at 23° - 26° C during 15 days.
Pneumatic pressing.
Controlled natural malolactic fermentation.
Stabilization. Filtering. Bottling.

TASTING NOTES

Deep red color with aromas of red berries and hints of vanilla, well-balanced, smooth tannins and fresh in the mouth.

FOOD MATCHES

Perfect partner to grilled meats and pasta with red sauce.

DRINKING TEMPERATURE

Best served between 15° and 17° C.

