Variety: Malbec 100%


Vineyards: Selected vineyards in the high area of the Mendoza River and in the east region of Mendoza.

Winemaking Process:
- Hand Harvesting.
- Destemming.
- Cold skin maceration.
- Addition of selected yeasts.
- Fermentation at 23°C - 26°C. during 15 days.
- Subtle contact with oak.
- Pneumatic pressing.
- Controlled natural malolactic fermentation.
- Stabilization.
- Filtering.
- Bottling.

Presentation: 750 ml.

Tasting Notes: A deep red-violet colored wine that offers fruity aromas, like cherries and plums. This Malbec is round on the mouth, seducing with subtle notes of vanilla and truffle.

Food Pairing: The ideal wine for grilled meat. Also, good to be paired with pasta, spicy cuisine and semi hard cheeses as Edam, Gruyere or Gouda.

Drinking Temperature: 16°C - 18°C (61°F-64°F).