

# DISCOVER *the* MALBEC

DISCOVER TRIVENTO



## TRIVENTO RESERVE MALBEC 2021

### GRAPE VARIETY

100% Malbec.

### REGION OF ORIGIN

Uco Valley (1.200 m.a.s.l) and Luján de Cuyo (900 m.a.s.l).

### HARVEST

Mechanical harvest, third week of march.

Yield: 14,000 kg/ha.

### VINIFICATION

Grapes are destemmed and crushed. Maceration is done before fermentation. Alcoholic fermentation takes 20 days in stainless steel tanks at 26°C. Natural malolactic fermentation.

20% of the wine is kept in contact with French and American oak during six months.

**ALCOHOL:** 13,5 % Vol | **TOTAL ACIDITY:** 5,07 g/l | **RESIDUAL SUGAR:** 2,5 g/l

### TASTING NOTES

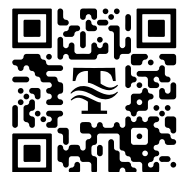
This carmine-red Malbec with violet tones expresses aromas of fig, plum and raspberry with elegant notes of vanilla from the oak contact. Balanced profile with sweet tannins and a velvety finish.

Serving Temperature 16-18°C

Cellar up to 3 years

### WINEMAKER

Maximiliano Ortiz



SCAN AND DISCOVER

UPC 750ml - 7798039590342

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