



SCAN AND DISCOVER



DISCOVER *the* MALBEC

— DISCOVER TRIVENTO —



VINTAGE

2022

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, second 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 % Vol | TOTAL ACIDITY 5,27 g/l | RESIDUAL SUGAR 2,5 g/l

TASTING NOTES

This intense red color Malbec with bright hues expresses aromas of red fruits with notes of vanilla, coconut and smoke from the oak contact. Sweet entrance with a long and fresh finish.

Serving Temperature 16-18°C

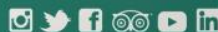
Cellar up to 3 years

WINEMAKERS

Maximiliano Ortiz and Georgina Mendoza

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TRIVENTO
ARGENTINA



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