



SCAN AND DISCOVER



DISCOVER TRIVENTO



VINTAGE

2024

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, first week of march.

Yield: 18,000 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 5,25 g/l | RESIDUAL SUGAR 2,5 g/l

TASTING NOTES

Deep red with violet hues, expresses intense aromas of black fruits like blackberries and plums, with hints of violets, vanilla, and a touch of sweet spices. Well-structured with round tannins, it has a balanced acidity that provides freshness and a long finish.

Serving Temperature 16-18°C

Cellar up to 3 years

WINEMAKERS

Maximiliano Ortiz

UPC 750ml - 7798039590342

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