



ARGENTO

ESTATE COLLECTION

MALBEC- CABERNET FRANC 2020

MENDOZA | ARGENTINA

This blend has aromas of black fruits, spices and balsamic notes. A wine with firm tannins and a persistent finish.

WINEMAKING

Harvest at March. Cold maceration for 48 hs. Stainless steel fermentation at 24-26°C for 14 days (Cabernet Franc) and 21 days (Malbec).

OAK

30% of the wine is in contact with 500 lts. vats and 3.500 lts barrels of medium toasted french oak for 10 months,

VARIETAL COMPOSITION

70% Malbec, 30% Cabernet Franc

REGION

Mendoza: Luján de Cuyo (Agrelo)

TA: 5.49g/L RS: 4,6g/L pH: 3.64g/L ALC: 14,5%