



ARGENTO

ESTATE COLLECTION

MALBEC

2020

MENDOZA | ARGENTINA

This malbec has aromas of berries and plums, combined with balsamic notes. A wine with good structure, freshness and long finish.

WINEMAKING

Harvest in early March. Cold maceration for 48 hs. Stainless steel fermentation at 24-26°C for 21 days.

OAK

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

VARIETAL COMPOSITION

100% Malbec

REGION

Mendoza: Luján de Cuyo (Agrelo)

TA: 5.42g/L RS: 4,3g/L pH: 3.6g/L ALC: 14,5%