



WINEMAKER: Juan Pablo Murgia

VARIETAL COMPOSITION:
98% malbec + 2% Cabernet Franc

REGION: Mendoza: Luján de Cuyo
(Alto Agrelo), San Carlos (Altamira)



**BODEGA
ARGENTO**

THE REAL ARGENTINA

ARGENTO

• RESERVA •

At Bodega Argento we are very proud of Argentina's wine heritage and the unique terroir of Mendoza. We are dedicated to making wines that exemplify the hallmarks of our style: purity, vibrancy, elegance and the ultimate expression of terroir.

2017 MALBEC

Deep in intense purple red color with violet hues. Swirling aromas of black cherries, plums followed by floral hints of violet. Its oak aging delivers notes that reminiscent of chocolate and licorice. This mid palate is juicy with good concentration, full of ripe plums and violets, rounded off smoothly by soft tannins and a long lingering finish.

ARGENTO RANGE

Limited selection of fuller-bodied wines with a great concentration of fruit and complexity. The grapes used to make these wines come from our oldest vineyards in Mendoza, where productions are steadier. These grapes are exceptionally intense and expressive. These wines age in oak barrels for 6 to 9 months, thus providing rich complex flavors on the palate and a soft mouth texture.

WINEMAKING

MALBEC: Stainless steel tanks fermentation at 22-26°C for 10 days.

CAB.FRANC: Stainless steel tanks fermentation at 25-27°C for 7 days.

OAK AGING: Malbec: 30% of the blend aged in 80% in French + 20% american oak, medium toast, during 9 months.

TA: 5.7g/L

pH: 3.75

RS: 2.93g/L

ALCOHOL: 14.1%