



WINEMAKER: Juan Pablo Murgia

VARIETAL COMPOSITION:
100% Malbec.

REGION: Mendoza: Rivadavia and Junín (Medrano), Luján de Cuyo (Agrelo), Maipú (Barrancas).



**BODEGA
ARGENTO**

THE REAL ARGENTINA

ARGENTO

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.

2018 MALBEC

This superb Malbec is deep dark violet in colour and offers powerful aromas of blackstone fruit and notes of chocolate. Blackberry and black currant fruit flavours with a touch of sweet spice lead into a long lingering finish with ripe velvety tannins.

ARGENTO RANGE

Argento is our original range of wines. Always seeking the truest varietal expression, it is characterized by vibrant fruit flavours. Today Argento proposes a wide range of varietals that represent the hallmarks of the Argento style – fruit purity, vibrancy and elegance.

WINEMAKING

Stainless steel fermentation at 25-27C for 7 days.

OAK AGING: 4 months ageing in 50% French and 50% American oak.
30% of the blend

TA: 5.66g/L

pH: 3.78

RS: 4.3g/L

ALCOHOL: 13.7%