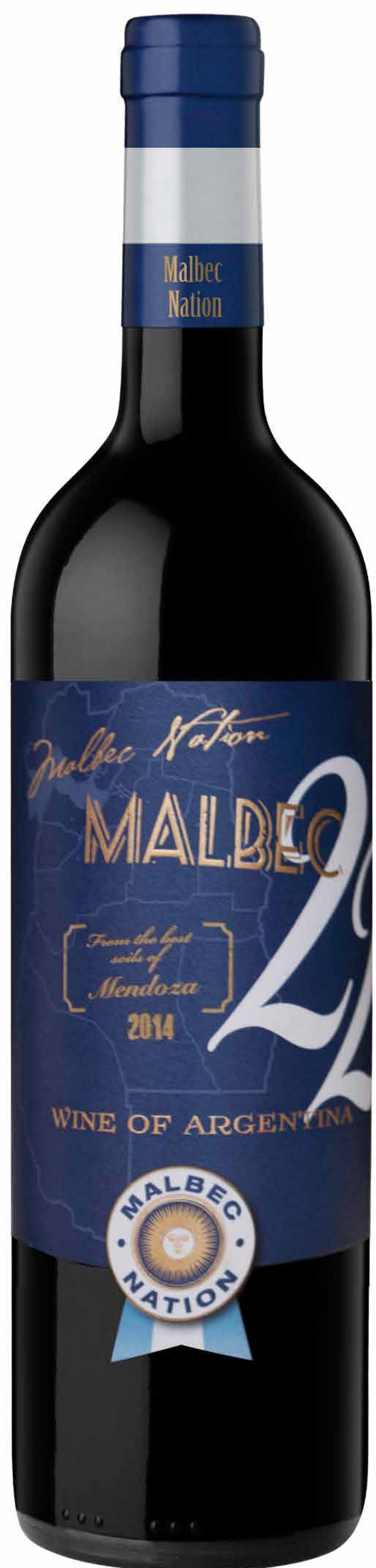


Malbec Nation



TERROIRS

Luján de Cuyo is known as the "First Zone" for grape-growing within Mendoza. Cool climate, deep soils with sandy-clay texture and notorious presence of boulders; moreover a strong heritage related to the viticulture, all these make Luján one of the best terroirs in Argentina to elaborate Malbec wines. From the very heart of Luján de Cuyo, comes this extraordinary wine.

ORIGIN: Luján de Cuyo, Mendoza, Argentina

CLIMATE: Arid, continental

COMPOSITION: 100% Malbec

ALCOHOL: 14.3%

MACERATION: 25-30 days for total maceration, including 48 hours of pre-fermentative maceration at 59°F

AGING: 8 months in barrels, using French and American oak.

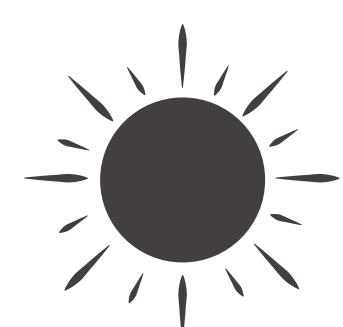
TASTING NOTES

Deep, dark red color with violet hues
Fruit forward wine exhibiting fresh aromas to red and dark fruits, complemented by coffee, tobacco and chocolate notes from the oak aging.

Velvet texture and good structure, with round tannins and good persistence. The fruit in the nose is repeated in mouth.

PAIRING RECOMMENDATION: long cooked meats, pork, chicken or cow; any type of grilled meats.

KEY SELLING POINTS



300 days of sunshine



#1 Region in the world for malbec
MENDOZA= MALBEC



Agrelo and Perdriel, the most renowned zones within Luján de Cuyo.



Malbec is easy to drink.
Delivers consistent high quality

5.000

Cases produced per year
Limited production



Excellent quality
vs price ratio

BAR CODE
Bot: 840087101180
Case 12 bot: 20840087101184