

800 SOLES

BLEND 2017



VARIETIES	Malbec 50% Cabernet Franc 30% Syrah 10% Cabernet Sauvignon 10%
VIÑEYARDS	Agrelo, Lujan de Cuyo Vista Flores, Valle de Uco.
DENSITY	7.000 plants / ha.
HARVEST	Hand picked. End March and first fortnight of April.
VINIFICATION	Cold maceration for 12 days at 6° C Alcoholic fermentation at 27°-28° C with natural yeasts for 27 days. Malolactic fermentation and ageing 100% in french oak wood for 15 months. No filtration.
TASTING NOTES:	Deep ruby red color with purple tints. On the nose, complex, ripe red and black fruits like plum and cassis. Floral notes like violets, some chocolate and smoked scents. On the palate, powerful tannins, round and velvety. Very elegant, very good acidity, fullbodied and very well balanced. Long and pleasant finish.