



BLEND

COMPOSITION

Merlot 50% - Cabernet 30% - Malbec 20%

VINEYARD LOCATIONS

El Peral, Tupungato, and La Consulta, San Carlos, Uco Valley.

ALTITUDE

1100 - 1300 meters above sea level.

WINEMAKING

Harvest: handpicking during the second half of March in 500 kg bins.

Reception: destemming.

Maceration: cold maceration for 48 hours at 10 °C.

Fermentation: fermentation on selected yeast for 10 days at controlled temperature (25 - 27 °C) with daily pumping. Part of the blending wine (50%) was stored in American oak barrels for 4 months.

Blending. Filtering. Cold bottling.

Ageing: in bottles for at least 9 months.

TASTING NOTES

Appearance: bright, displaying deep ruby-red colors.

Nose: fine and complex aromas combining fresh fruity notes from Malbec with a spiced background from Merlot and Cabernet.

Mouth: smooth and elegant on the palate; full-bodied, with balanced acidity and a lingering finish.

SERVING TEMPERATURE

Best enjoyed at 16 - 18 °C

WINE ANALYSIS

Alcohol: 12.80 % v/v

Sugar: 4 g/l

Total acidity: 5.80 g/l

BODEGA
ESTANCIA
MENDOZA