

ESSENTIALS

THE CHEF'S SELECTION WINES
· MENDOZA - ARGENTINA ·



Premium Steak Wine Malbec, 2018

Mendoza, Argentina

Wine Details

Grapes were picked during the coolest hours of the night and morning, maintaining the temperature and health of the grapes in prime conditions. Fermentation was primarily carried out in concrete tanks with selected yeasts at 75-79°F/24-26°C for 10 days. Also, a small percentage was fermented in contact with French oak. Then the wine was filtered and bottled in order to be enjoyed young.

Vineyards/Region

This wine seeks to express the authentic spirit of our vineyard located in the Uco Valley at 3300 ft (1000 m) above sea level.

Tasting Note

The nose is predominated by aromas of strawberries, cherries and wild cherries, as well as spices like licorice and white pepper, with subtle, sweet notes of vanilla, resulting from its fermentation in contact with oak. The palate is very soft, with a medium texture.

Food Pairing

This friendly red wine was born to pair with a nice barbecue. Enjoying this wine with a piece of grilled meat could become an unforgettable meal.

Varietal

100% Malbec

ABV

13.3%

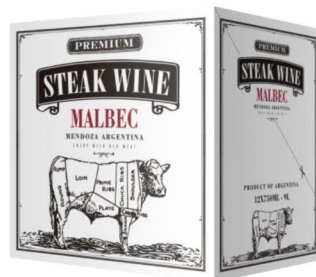
UPC Pack Size

8-13942-00078-2
8-13942-00081-2

12 750ml
4 3.0L

Winemaker:

Gonzalo Bertelsen



Cost:

Retail: