

SANTA JULIA

MENDOZA ARGENTINA

LA VAQUITA

CLARETE NATURAL 2024

COMPOSITION

80% Malbec – 20% Torrontés

ORIGIN

Maipú, Mendoza, Argentina

HARVEST

Handpicked

ALCOHOL

13,3 vol

ACIDITY

7,6 g/l

RESIDUAL SUGAR

1,8 g/l

VINIFICATION

The grapes come from certified organic vineyards where environmentally friendly practices are carried out.

During its production, no external agents are added that could mask the expression of the grape variety, such as tartaric and citric acid to correct acidity or sulfur dioxide for stabilization.

The must macerates for 10 days and both grapes (Malbec and Torrontés) co-ferment with the whole grains without adding commercial yeasts, with the native yeasts being responsible for carrying out this process. At the end, the wine obtained is bottled without clarifying or filtering which explains its slight turbidity.

TASTING NOTES

Color: pale red with pink sparkles.

Aroma: High-impact intensity on the nose, with very fresh and fruity aromas reminiscent of fresh strawberries, raspberries, cherries, combined with a soft hint of floral notes from Torrontés, which complete the profile of this wine.

Flavor: Good natural acidity that provides a very particular freshness, combined with soft and juicy Malbec tannins. Fresh and easy to drink.



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ORGANIC WINEGROWER
of Argentina