



## BLEND 2023

COMPOSITION 50% Cabernet Sauvignon, 40% Malbec, 10% Syrah
ORIGIN Uco Valley, Mendoza, Argentina.

HARVEST Handpicked

ALCOHOL ACIDITY RESIDUAL SUGAR 14,5 vol 5,8 g/l 2 g/l

## VINIFICATION

Classic fermentation with cold pre-fermentation for 5 days with selected yeast between 25-27° C. Maceration of the skin for 15 days with daily pigeage and delestage. Malolactic fermentation Completed in tanks. Maturation: First, second and third use in French oak barrels for 10 months separately before the final blend.

## TASTING NOTES

Color: Deep and lively violet red with bluish hues.

Aroma: Nose of red and black fruits such as cherries, cassis, plums and blackberries, integrated with the aromas of barrel maturation such as vanilla, tobacco and chocolate.

Flavor: Silky in the mouth, good structure, with a marked presence of red fruits, pleasant and sweet tannins.