

# ABRASADO



## TERROIR SELECTION MALBEC

### VARIETAL:

100% Malbec

### VINTAGE:

2019

### AREA:

Vista Flores, Uco Valley, Mendoza  
Altitude: 1250 m.a.s.l.

MENDOZA - ARGENTINA



### HARVEST:

Manual harvest into plastic bins. Harvest is always done during the first hours of the morning to ensure that the grapes arrive at low temperatures to the winery. The clusters that do not complete the health and quality requirements are discarded in the vineyard.

### VINIFICATION:

Traditional elaboration method in concrete tanks. Pre-fermentation maceration tanks at 10 °C for 48 hours. Fermentation at 25 °C, using moderate methods of extraction, achieving a fresh and fruity wine of medium structure. 100% malolactic fermentation. 40% of the wine is matured for 6 months in used French and American oak barrels. The wine that is obtained is of medium structure, very fruity and complex owing to its maturation in barrels.

### TASTING NOTES:

A medium-bodied red with aromas of violets, red plums, and pomegranate. Soft tannins and bright acidity. Easy to drink.

### TEMP SERVICIO:

16 °C – 18 °C (61 °F – 64 °F)

### FOOD PAIRING:

BBQ, red meats, soft cheese and chocolates.