

OWEN | VINEYARD BLEND

AGRELO · LUJÁN DE CUYO

WINEMAKING TEAM: ADRIÁN MANCHÓN, LEANDRO AZÍN & PABLO CEVERINO

Denomination of Origin: Agrelo, Luján de Cuyo, Mendoza.

Vineyard: Owen Vineyard.

Altitude: 960 m.a.s.l.

Soil: Clay-limo and sand. Base of boulder and sand.

Composition: 60% Cabernet Sauvignon / 40% Malbec.

Harvest: Manual harvest with a second berry selection.

Winemaking process: The grapes are harvested at the same ripening point and go through a double selection of bunches and grains. After destemming, the fermentation of each varietal is carried out separately, at a low temperature and with whole grain. Noble varietals are fermented in concrete tanks and others in steel ones.

Aging: Each varietal is aged separately for 6 months in first-use barrels. Then the blend spends 6 more months in second-use French oak barrels.

Alcohol: 14%

Acidity: 5,42%

PH: 3,74"

Sugar: 1,8 g/l

Tasting Notes: Deep red carmine color. Aromas of black fruit and grilled peppers, spices and cocoa finish are easily perceived. In the mouth, its structure and strong and round tannin integration, makes it complex and easy to drink.

