

CASARENA | 505 RESERVA

MALBEC | 2018



Winemakers: Adrián Manchón, Leandro Azín and Pablo Ceverino

Designation of origin: Agrelo & Perdriel, Luján de Cuyo, Mendoza, Argentina

Vineyards: Selected lots chosen for their low production and total balance

Composition: Malbec 100%

Harvest: Manual in 15 kg plastic boxes

Yield: 8,000-10,000 kg/ha

Winemaking: The grapes go through a manual selection of bunches. After a careful destemming, the fruit ferments to whole grain with natural yeasts. To ensure maximum aromatic expression, fermentation temperatures remain low. In barrel, the wine undergoes spontaneous malolactic fermentation and clarifies naturally after several racking operations.

Aging: 12 months in French oak barrels

Alcohol: 14% Vol.

Acidity: 5.41 g/l (expressed in tartaric acid)

pH: 3.71"

Tasting notes: Casarena 505 Reserva Malbec shows a deep, dark violet color with black fruits aromas and a hint of fresh strawberries. The mouthfeel is dense, with rounded tannins and soft sweetness typical from Malbec. Notes of tobacco and spices from its 12 months aging in French oak barrels.