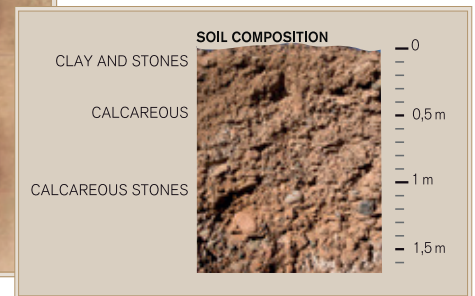
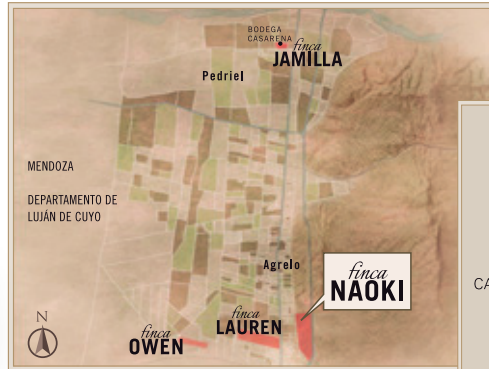


## CASARENA S.V.

Naoki's Vineyard (Agrelo) — Malbec 2017



### ORIGIN

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

**Year of planting:** 2010

**Driving system and pruning:** trellis, double Guyot pruning

**Irrigation system:** drip system

**Yield:** 8,000 kilos per hectare.

**Altitude:** 950 meters above sea level

**Type of soil:** franc clayey - purely calcareous

**Climate:** continental arid

### HARVEST (VENDIMIA) 2017

During the spring of 2016 late frosts occurred that affected the yields of the early varieties. In the summer, temperatures were higher than the historical average until the end of January and since February heavy and prolonged rains occurred, abnormal for this region, doubling the volume of a typical year, with high relative humidity. With the necessary precautions and a great team work it was possible to reach a suitable ripeness and health of the grape.

### COMPOSITION

**Varietal:** Malbec 100%

### VINIFICATION

The grapes were harvested manually during the first half of April. The fruit was transported to the winery and the grains and bunches were selected for their quality, then a prefermentative cold maceration was started. The fermentation began with indigenous yeasts and the grape was microvinified. The extraction works (pigeage) were carried out manually to conserve the most delicate aromas and flavors of the grapes.

### BARREL AGING AND STORAGE POTENTIAL

**Aging:** 12 months in first use French oak barrels.

**Storage Potential:** 10+ years.

### ANALYSIS

**Alcohol:** 14.5% v/v — **Acidity:** 6 g/l expressed in tartaric acid — **PH:** 3.7"

### TASTING NOTES

Naoki's vineyard is characterized by its rocky soil, with presence of big blocks of calcium carbonate. This particular terroir allows us to enjoy a unique Malbec from Argentina. With a fruity and floral profile, Naoki's Malbec has a dark violet color with red hues. Aromas of fresh strawberries and tobacco notes. The mouthfeel refers to mineral flavors with rounded tannins from its 12 months aging in French oak barrels.

*Custodians of Luján de Cuyo's terroir*