

CASARENA
DNA

MALBEC 2017

The ultimate expression of Lujan de Cuyo Malbec.

COMPOSITION VARIETAL

Malbec 100%

DESIGNATION OF ORIGIN

Perdriel y Agrelo, Lujan de Cuyo.
Mendoza, Argentina.

HARVEST

Totally manual. Different harvest passes were made during the month of April.

YIELD

4500 kilos per hectare

VINEYARD

For this wine, the best Malbec plots were taken from the Naoki (Agrelo), Lauren (Agrelo) and Jamilla (Perdriel) vineyards. In Naoki we find a distinctly calcareous soil; In Lauren the clay-clayey texture predominates and in Jamilla the soil is franco-sandy with the presence of stones.

VENDIMIA

The weather conditions during the 2016 harvest were ideal, favoring the elaboration of wines with a good typicality. When the maturation period a little more than usual, an optimal result was obtained in as for the quality of the fruit.

WINEMAKING

Once the grapes were manually harvested, a thorough selection process was carried out. double the best bunches and grains. After a careful destemming, a pre-fermentative maceration took place for 7 to 10 days in cold (-5 °C) and a total maceration of between 45 and 50 days. The fermentation takes place with indigenous yeasts and the malolactic fermentation occurs spontaneously in barrels.

Aging: 18 months in new French oak barrels.

Bottles produced: Under 6000.

Alcohol: 14.5% v/v

Total acidity: expressed in tartaric acid 5.85 g/l

Ph: 3.76"

TASTING NOTES

Deep red with violet tones. On the nose notes of red fruits and black as plum and blueberries. Likewise, oral notes of violets combined with chocolate and coffee contributed by the aging in oak barrels stand out. In the mouth it is presented as a wine of great character and fresh. Its elegance and vivacity stand out. It is an extremely captivating wine.



Custodians of Luján de Cuyo's terroir