

LAUREN | VINEYARD BLEND

AGRELO · LUJÁN DE CUYO

WINEMAKING TEAM: ADRIÁN MANCHÓN, LEANDRO AZÍN & PABLO CEVERINO

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

Vineyard: Lauren Vineyard.

Altitude: 918 m.a.s.l.

Soil: clay, limo and sand with a sandy base.

Composition: 60% Cabernet Franc, 30% Merlot and 10% 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: 5,45%

PH: 3,8"

Sugar: 1,8 g/l

Tasting Notes: Violet with bright red hues which show its exuberant personality. On the nose one can find red and black fruit, and asparagus in the finish. It is not unnoticed in the mouth due to the vivid bell pepper, and its roundness accomplished by the fruit and elegance of the Merlot and Malbec.

