



CASARENA SINERGY - BARREL RESERVE Blend 2019

Appellation: Agrelo & Perdriel, Luján de Cuyo, Mendoza

Vineyard: Selected lots chosen for natural low yields

Varietal Composition: Malbec 70% - Cabernet Sauvignon 20% - Cabernet Franc 7% - Petit Verdot 3%.

Harvest: Manual in 18 kg plastic boxes.

Yield per hectare: 6.000 kg./ha.

Winemaking: Grapes enjoy a manual double selection of clusters and berries. After a gentle destemming, the whole berry fruit undergoes 6–8 days of cold maceration at 8° C. Fermentation is conducted with free run juice using natural yeasts. Fermentation temperatures are kept low in order to ensure a soft gentle extraction. The wine undergoes spontaneous malolactic fermentation in barrel and is naturally clarified through several rankings.

Aging: 12 months in new French oak barrels.

Alcohol: 14 % by vol.

Acidity: 5.52 g/l tartaric acid.

Ph: 3.68”

Tasting notes: With an intense ruby red color with violet tones, the nose is intense and concentrated, with cassis and raspberry notes from the Cabernet Sauvignon, sweet spice from the Petit Verdot and black raspberries from the Malbec. The mouth feel is full and rich, with excellent complexity and notes of tobacco and vanilla from French oak aging. The finish shows stony minerality and well integrated tannins.



91 pts. / Vintage 2015



91 pts. / Vintage 2016



91 pts. / Vintage 2017