



CASARENA 505 | Malbec 2020

Appellation: Agrelo & Perdriel, Luján de Cuyo, Mendoza, Argentina.

Varietal: Malbec 100%

Harvest: Hand Harvested, during first weeks of March

Winemaking: Grapes are gently destemmed and then undergo cold maceration for 4 days. The must is fermented at low temperatures for a slow gradual fermentation. The juice undergoes extensive cap management during the first 8 days of cold maceration and fermentation to ensure a soft, supple mouthfeel. Fermentation is finished with soft gentle moistening of the cap over the remaining 6 days of fermentation.

Aging: 50% during 3 months in French oak barrels.

Alcohol: 13.5 % by vol.

Acidity: 5.3 g/l tartaric acid.

Ph: 3.75"

Tasting notes: An elegant, fruit forward wine with a violet, red color. The nose is intense, with aromas of fresh red fruits. The mouth feel shows a full, sweet middle palate with soft round tannins and long, persistent finish.

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91 pts.