



EDICION LIMITADA



100% Malbec.



Vineyard Cuartel 19, Uco Valley.



Traditional fermentation at 26° C and maceration for 25 days. 18 months aging in new oak barrels and 12 months storage in bottles in our cellar. Limited production, 10.000 bottles.



Deep red color with black nuances. Intense aroma with a great complexity in mouth, it has a long, persistent and balanced ending.



Ideal to pair with seasoned food, game meats and salmon.



Serving temperature between 14°C and 18°C.

ENRIQUE
FOSTER
