



Enrique Foster



100% Malbec.



Grapes carefully selected in Cuartel 13 of our vineyard Los Altepes, located in Los Árboles, Uco Valley. Traditional fermentation at 26° C and maceration for 25 days.



Aged in new French oak barrels for 18 months and then 12 months in the bottle.



Intense deep red color. Complex in the nose with aromas related to red fruit, spices and an elegant touch of oak.



Ideal to pair with pastas, grilled meat and hard cheeses.



Serve between 16°C and 18° C.

ENRIQUE
FOSTER
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