



GRANDES VARIETALES

**Perfect varietal typicity. Great balance between the fruit and the oak.
Deep and attractive color.**



(70% malbec, 20% syrah, 10% petit verdot)



Viñedo Los Altepes - Los Árboles - Valle de Uco - Mendoza 1250 above sea level. High Density Vineyard 6,850 plants per Hectare.



Hand picking in the months of March and April, with a careful selection of grapes. 90% is aged for 18 months in new french oak barrels and 10% is aged in american oak. Production of 5.000 bottles.



In sight, it presents an attractive intense red color with violet hues. In the nose, it is expressive, fruity and young, combining notes of mint and pepper with berries such as raspberries. In the mouth, once again, it displays its great fruit potential, true to its origin. It is a delicate example, complex, properly accomplished, which leaves a soft sensation, elegance and long finish.



Ideal to pair with grilled and smoked red meat, pasta with sauces that have medium intensity flavors and seasoned rice (pepper and curries). When it comes to desserts, it combines very well with chocolate and dry fruits.



Service temperature for this wine is between 14° and 18° C.