

Argento

Organic White Malbec

Varietals:

100% Malbec

Tasting Notes:

This juicy White Malbec offers citrus flavors and a green apple aroma. The palate is vibrant with balanced acidity that leads to mineral and refreshing finish.

Vineyards:

Region: Mendoza, Lujan de Cuyo
Vineyard Name: Agrelo
Vineyard Size: 232 Hectares
Soil Composition: Sand and silt
Elevation: 1,000m
Training Method: Guyot
Exposure: Southwest-Northwest
Year Planted: 2010
Planting Density: 5,800
Practices: Certified Organic, Sustainable, and Fair Trade

Winemaking:

Harvest: Manually harvested in February
Fermentation: Early harvest of Malbec, pressing the grapes at very low pressure to avoid color and separate the juice. The must is cleaned as a conventional white wine. Then fermented at 14-16 °C for 28 days.
Malolactic Fermentation: No

Aging:

Vessel: Stainless Steel
Ageing Potential: 5 Years

Food Pairing:

Light appetizers and picnic fare.

Technical Data:

Alcohol: 12.5%
Acidity: 5.6 grams/liter
Residual Sugar: 3.22 grams/liter
pH: 1.8

Production Quantity:

100,000



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