

# Argento

## Estate Collection Organic Malbec-Cabernet Franc

### Varietals:

72% Malbec 28% Cabernet Franc

### Tasting Notes:

This blend has aromas of red fruits, peppers, spices and balsamic notes. A wine with firm tannins and a persistent finish.

### Vineyards:

Region: Mendoza, Lujan de Cuyo  
Vineyard Name: Agrelo  
Vineyard Size: 232 Hectares  
Soil Composition: 50% stone and the rest sand, silt and clay  
Elevation: 1,000m  
Training Method: Guyot  
Exposure: Southwest-Northwest  
Year Planted: 2010  
Planting Density: 6,600  
Practices: Certified Organic, Sustainable, and Fair Trade

### Winemaking:

Harvest: Machine harvested; Malbec early March and Cab. Franc middle of March.  
Fermentation: Cold maceration for 48 hours. Fermentation in stainless steel vats at 24-26°C for 18 days.  
Malolactic Fermentation: Yes - Full

### Aging:

Vessel: Oak  
Cooperage: French  
Duration: 40% of the blend is in contact with 500 litre medium toasted French oak barrels and foudres 3500 litre un-toasted French oak barrels for 12 months.  
Bottle Aging Duration: 9 months  
Ageing Potential: 5 Years

### Food Pairing:

Pairs nicely with burgers, wood-fired pizza, and hearty pastas.

### Technical Data:

Alcohol: 14.5%  
Acidity: 5.2 grams/liter  
Residual Sugar: 3.65 grams/liter  
pH: 3.2

### Production Quantity:

50,000 bottles



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