

Argento

Estate Bottled Organic Malbec

Varietals:

100% Malbec

Tasting Notes:

This Malbec has a bright purple color and fruit forward aromas of fresh plums, raspberries and cherries with some violet notes. Mid-bodied, fresh and delicate with round and velvety tannins.

Vineyards:

Region: Mendoza: Maipu, Lujan de Cuyo and Valle de Uco
Vineyard Name: Agrelo
Vineyard Size: 232 Hectares
Soil Composition: Stone, sand, and silt
Elevation: 996m
Training Method: Guyot
Exposure: Southwest-Northwest
Year Planted: 2009
Planting Density: 5,000
Practices: Certified Organic and Sustainable

Winemaking:

Harvest: Machine harvested in March
Fermentation: Cold maceration for 2 days. Fermentation in stainless steel tanks at 25-27 °C for 8 day
Malolactic Fermentation: Yes - Full

Aging:

Vessel: Oak
Cooperage: French
Duration: 30% of the blend is in contact with french oak for 4 months.
Bottle Aging Duration: 3 months
Ageing Potential: 5 Years

Food Pairing:

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

Technical Data:

Alcohol: 13.5%
Acidity: 5.14 grams/liter
Residual Sugar: 3.68 grams/liter
pH: 4

Production Quantity:

150,000 bottles



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