

Argento

Estate Reserve Organic Malbec

Varietals:

100% Malbec

Tasting Notes:

This Malbec has a deep purple color and is full of ripe fruits aromas, such as plums and black cherries with a hint of spices. The red fruit flavors are well integrated with some oak notes due to gentle aging and complemented by soft tannins.

Vineyards:

Region: Mendoza, Lujan de Cuyo
Vineyard Name: Agrelo
Vineyard Size: 232 Hectares
Soil Composition: Stone, sand, and silt
Elevation: 1,023m
Training Method: Guyot
Exposure: Southwest-Northwest
Year Planted: 2009
Planting Density: 5,800
Practices: Certified Organic and Sustainable

Winemaking:

Harvest: Machine harvested in March
Fermentation: Cold maceration for 2 days. Fermentation in stainless steel tanks at 24-26 °C for 14 days.
Malolactic Fermentation: Yes - Full

Aging:

Vessel: Oak
Cooperage: French
Duration: 30% of the blend is in contact with 500-litre barrels and foudres 3,500-litre of untoasted French oak for 10 months.
Bottle Aging Duration: 6 months
Ageing Potential: 5 Years

Food Pairing:

Pairs well with juicy steaks, rich sausage and heartier vegan fare.

Technical Data:

Alcohol: 14%
Acidity: 5.4 grams/liter
Residual Sugar: 4 grams/liter
pH: 3.62

Production Quantity:

75,000 bottles



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