

Argento

Single Vineyard Malbec Agrelo

Varietals:

100% Malbec

Tasting Notes:

Intense red with violet tones. Great aromatic richness, elegant, intense on the nose. Red fruit, plum, spices and violets. Vibrant finish with velvety tannins.

Vineyards:

Region: Mendoza, Lujan de Cuyo
Vineyard Name: Agrelo
Vineyard Size: 232 Hectares
Soil Composition: 80% stone and the rest sand, silt and clay
Elevation: 1,000 m
Training Method: Guyot
Exposure: Southwest-Northwest
Year Planted: 2010
Planting Density: 6,600
Practices: Certified Organic and Sustainable

Winemaking:

Harvest: Manually harvested in March
Fermentation: Cold maceration for 2 days, with spontaneous onset of fermentation. Ferments in stainless steel tanks at 24-27 °C for 17-18 days.

Malolactic Fermentation:

Yes - Full

Aging:

Vessel: Oak
Cooperage: French
Duration: Aged in 5000-liter French oak foudres for 14 months.
Bottle Aging Duration: 12 months
Ageing Potential: 5 Years

Food Pairing:

Pairs well with tender beef, lamb or roast dishes.

Technical Data:

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

Production Quantity:

15,000 bottles



OPICI WINES & SPIRITS
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256

WWW.OPICIWINESANDSPIRITS.COM



FACT SHEET