



# ARGENTO

## ESTATE COLLECTION

### ORGANIC MALBEC- CABERNET FRANC

2020

MENDOZA | ARGENTINA

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

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#### WINEMAKING

Harvest at March. Cold maceration for 48 hs. Stainless steel fermentation at 24-26°C for 14 days (Cabernet Franc) and 21 days (Malbec).

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#### OAK

30% of the wine is in contact with 500 lts. vats and 3.500 lts barrels of medium toasted french oak for 10 months,

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#### VARIETAL COMPOSITION

70% Malbec, 30% Cabernet Franc

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#### REGION

Mendoza: Luján de Cuyo (Agrelo)

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TA: 5.49g/L    RS: 4,6g/L    pH: 3.64g/L    ALC: 14,5%