



# ARGENTO

· ESTATE RESERVE ·

## ORGANIC MALBEC 2018

MENDOZA | ARGENTINA



*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.*

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### WINEMAKING

Cold maceration during 2 days.  
Stainless steel fermentation at 24-26°C for 10 days.

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### OAK AGING

3 months aging in French oak.

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### VARIETAL COMPOSITION

100% Organic Malbec

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### REGION

Agrelo (Luján de Cuyo) and San Carlos (Altamira), Mendoza

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TA: 5,43/gL    RS: 3,5g/L    pH: 3.71    ALCOHOL: 14,5%



BODEGA  
ARGENTO

Drink with moderation.  
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