



CASARENA

BODEGA Y VIÑEDOS

CASARENA | ESTATE | Malbec

#LujánRules

DESIGNATION OF ORIGIN	Agrelo y Perdriel, Luján de Cuyo, Mendoza, Argentina
VARIETAL COMPOSITION	100% Malbec
YIELD	8000 kg/ha

HARVEST 2023 | ALCOHOL 14% | ACIDITY 5,75 g/l | PH 3.6"

WINEMAKING

Manual harvest and destemming, followed by cold prefermentative maceration, are carried out in concrete tanks. Then, alcoholic fermentation occurs with selected yeast, at a controlled temperature of no more than 28-30°C, with a skin contact time of 14 to 16 days. Finally, the racking takes place, and malolactic fermentation occurs spontaneously in concrete tanks.

TASTING NOTES

Red with violet highlights. On the nose, it evokes raspberries, plum, cherry, and sweet spices like cinnamon. In the mouth, it is a wine of good freshness and liveliness with an elegant mid-palate of smooth texture and rounded tannins. It is a balanced wine with a pleasant finish.

Agustín Alcoleas
OENOLOGIST

Pablo Ceverino
VITICULTURIST

www.casarena.com

