

505

CASARENA
BODEGA Y VIÑEDOS



505 · Malbec

#LujánRules

Agrelo y Perdriel, Luján de Cuyo, Mendoza, Argentina

100% Malbec

13.5%

5.55 g/l

3.75"

3 months in second use French oak barrels.

Harvest from the second half of March to the second half of April.

The grapes are carefully destemmed and undergo a four-day cold maceration. The must is fermented at low temperatures (26 ° C) so that in this way greater aromatic delicacy is achieved. The fermentation is completed with soft and delicate overruns until the moment of discovery.

Deep red color. The nose presents a great aromatic expression preponderated by the notes of black fruit and spices. In the mouth, its round tannin is highlighted and it is perceived as very fruity. It is a wine of medium intensity, fresh and balanced

Ideal to pair with cheeses, pastas and meats.

Martina Galeano
OENOLOGIST

Pablo Ceverino
VITICULTURIST

www.casarena.com

