



BY THE GLASS



BY THE GLASS BAG IN BOX MALBEC

VARIETAL COMPOSITION

100% Chardonnay de Agrelo, Luján de Cuyo.

TASTING NOTES

Intense purplish red color. Complex aromas of red fruits, hints of vanilla and coffee from its aging in oak. Smooth and balanced on palate, with notes of plums, chocolate and coffee. Ideal combination with red meats, pasta or fish and white meats with spicy sauces.

RECOMMENDED SERVING TEMPERATURE 16-18°C

RIPENING Late March.

HARVEST Manual 17kg boxes.

YIELD 9.000Kg/Ha

VINIFICATION

Cold pre-fermentation maceration for 5 days at 6-8 °C. Addition of selected yeasts. Alcoholic fermentation with a controlled temperature between 24-26 °C for 10 days. Daily pumping over with delestages at the beginning of the fermentation. Post fermentation maceration for 12 days.

AGING

12 months in oak barrels, 50% French oak,, 50% american oak.

PREFERABLY CONSUME

8-10 months from its packing.



PRESENTATION

3 lts

Case x 4 BIB.

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