

ESTATE

BLEND



Our family has its roots in the wine industry, with more than 80 years of experience.

Our grapes come from different soils, climates and regions of Mendoza; among cold winters and dry, hot summers with cool nights. These conditions and the rich soils irrigated by meltwater from the Andes mountains make it possible to obtain excellent quality, both in young and aged wines.

Harvest Year
2019

Origin
Uco Valley

Alcohol
14%

Variety

60% Malbec
25% Cabernet Sauvignon
15% Petit Verdot

Winemaking

Selected grapes with fermentation at a controlled temperature. Aging 6 months in 50% american and 50% french inner staves.

Aging

5 to 6 months in 3rd use American Oak.

Tasting Notes

This Blend is the result of the blending three grapes Varietals, oak aged enhancing the virtues of each grape, obtaining a wine of deep purplish black color and the nose where red fruits and spicy notes are perceived. The palate is presented with structure and volume, accompanied by sweet and gentle tannins showing an elegant finish.

Pairing

Red meat, poultry, pasta and semi-soft cheese

Temperature

Serving temperature: 16-18°C.