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(CUATRO MIL)

MALBEC

MENDOZA / ARGENTINA

HARVEST END OF APRIL 2017



Varietal	100% Malbec
Vineyard	Chacayes, Tunuyán, Mendoza. Agrelo and Perdriel, Luján de Cuyo, Mendoza.
Age	Chacayes vineyard planted in 2001, Perdriel in 1976 and Agrelo in 2006.
Altitude	Chacayes is 3,600 feet above sea level. Perdriel and Agrelo 3,200 feet above sea level.
Harvest	
Vinification	By hand in small 20 kg boxes. Cold maceration for 6 days. Fermentation and maceration for 40 days with daily délestages. 20% of the wine was fermented in new French oak barrels. Fermentation temperature 26 – 28° C.
Ageing	Aged in small French oak barrels for 16 months, 60% first use, 40% second use.
Bottled	August 10th, 2018.
Bottles produced	26,497.
Alcohol	14 % v/v.

Tasting notes Intense violet colour with purple hues. Great aromatic intensity with dark cherry, ripe prunes and violets. Smoky notes from the oak ageing are very well balanced with its fruity character, cloves and caramel notes. Sweet palate, full bodied, with ripe tannins and a nice and fresh acidity. It has a long lasting sweet finish that lingers with spicy and dark chocolate notes. With great cellaring potential, it is a great accompaniment to grilled meats, pasta with strong sauces and matured cheese.

AGRELO VINEYARDS - MENDOZA

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