



MALBEC

MENDOZA / ARGENTINA

HARVEST 2016

4000

Varietal	100% Malbec.
Vineyard	Agrelo, Lujan de Cuyo, Mendoza. La Consulta, San Carlos, Mendoza.
Age	Agrelo vineyard planted in 1935, La Consulta in 1996.
Altitude	3,200 and 3,500 feet above sea level respectively.
Harvest	By hand in small 20 kg boxes.
Vinification	Cold maceration for 4 days. Fermentation temperatures between 24° - 26° C. Post fermentative maceration for 20 days.
Ageing	Aged in small French oak barrels for 10 months, 30% first use, 70% second and third use.
Bottled	October 20th, 2017.
Alcohol	13.5 % v/v.
Tasting notes	It shows an Intense purple red color, displaying a fruity bouquet with notes of cherries, plums, violets and cinnamon. Full bodied yet with sweet, rounded and elegant tannins benefiting from ageing in oak barrels.

AGRELO VINEYARDS - MENDOZA

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