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TINTO ARGENTINO

MENDOZA / ARGENTINA

HARVEST MARCH & APRIL 2017

Varietal	80 % Malbec, 20 % Cabernet Sauvignon.
Vineyard	Chacayes, Uco Valley, Mendoza. Perdriel, Luján de Cuyo, Mendoza. Agrelo, Luján de Cuyo, Mendoza.
Age	Vineyards planted in 2001, 1976 and 2006 respectively.
Altitude	Chacayes is 3,600 feet above sea level, while Perdriel and Agrelo are 3,200 feet above sea level.
Harvest	By hand in small 20 kg boxes.
Vinification	Cold maceration for 6 days. Fermentation temperatures between 26° - 28° C. Post fermentative maceration for 20 days.
Ageing	Aged in small French oak barrels for 12 months, 30% first use, 70% second and third use.
Bottled	May 8th, 2018.
Alcohol	13.5 % v/v.

Tasting notes It shows an Intense red colour with purple hues. Great aromatic intensity displaying red fruit and violet notes enhanced by the oak ageing which added complexity. It's a full bodied yet easy drinking wine with a fruity, juicy and gentle palate. Great accompaniment to juicy red beef.

AGRELO VINEYARDS - MENDOZA

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