



Reserve Blend

2022

Variety: Syrah 35% – Malbec 33% – Cabernet Sauvignon 26% – Petit Verdot 6%.

Region: Luján de Cuyo, Barrancas, Maipú, Mendoza.

Winemaker: Ignacio Macchiardi

Harvest: Between March 11th. and April 6th. Carried out in the early morning hours when temperatures are cooler. The harvest is done in 20 kg plastic crates to avoid pressing the grapes, ensuring they arrive at our cellars with maximum quality.

Production: Double quality selection process, where the first stage consists of sanitary control of grape clusters, and after destemming, all material intended for tank entry is selected, thus allowing for subsequent cold maceration

Maceration: 21 days.

Malolactic Fermentation: With native bacteria.

Alcoholic Fermentation: 10 days at a temperature of 26° to 30°C (79° to 82°F). Three daily pump-overs and 2 délestage during the entire fermentation process.

Stabilization: Unfiltered wine, only stabilized by natural cold.

Aging: 12 months with 25% in first and second-use French and American oak barrels.

Yeasts: Winemaker selection

Alcohol: 14.50% **PH:** 3.63 **AZ:** 2.1 **AcT:** 6.15

Deep red color with violet tones. On the nose, red fruit aromas reminiscent of plum, strawberries, raspberry, also aromas of peach preserves and vanilla. Round and fresh palette, fruity, balanced, with a prolonged finish and sweet tannins.

Recommended to enjoy between 16° to 18°C (60° to 64°F).

Food Pairing: Red meats, white meats, seafood and pasta, with intense seasoning.