

# Avarizza



## GRAPE VARIETY

67% Malbec / 33% Cabernet Sauvignon

## VINEYARD LOCATION

Vista Flores, Tunuyán. 1150 masl / Villa Seca, Maipú. 900 masl

## MACERATION

Pre-fermentative and post-fermentative maceration, under temperature control in aseptic environment.

## FERMENTATION

Malbec: ferment in epoxy concrete tanks.  
Cabernet Sauvignon: ferment in stainless steel tanks.

## OAK

Malbec was fermented with staves of French oak. The 30% aged for six months in second use French oak barrels.  
Cabernet Sauvignon aged for 12 months in first and second use American oak barrels.

## TASTING NOTES

Ruby red color with violet reflections of great intensity. Thick and slow tears. It is clean and bright. In the nose it has a complex, aromatic and fruity attack. Notes appear in black fruits, animal, fungi, with smoky overtones. In the mouth, presents a sweet entrance and distinguishes the Malbec. In the middle of mouth stops and ends Cabernet Sauvignon. Earthy, spicy and smoky notes emerge. Round tannins.

## ANALYTICAL DATA

Alcohol: 14.0%  
Sugar: 0,07 oz/l  
Acidity: 5.35 g/l  
PH: 3.6

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