

Avarizza



GRAPE VARIETY

60% Malbec / 22% Cabernet Franc / 18% Petit Verdot

VINEYARD LOCATION

Vista Flores, Tunuyán, 1.150 masl

MACERATION

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

FERMENTATION

Malbec: ferment in epoxy concrete tanks.
Cabernet Franc and Petit Verdot: ferment in stainless steel tanks.

OAK

The three varieties were aged for 16 months in first, second and third use of French and American oak barrels.

TASTING NOTES

Purple color with ruby highlights intensive. Persistent tears. It presents clear and bright. The nose has a complex aromatic and mineral attack. Malbec fruitiness combined with spicy provided by the Cabernet Franc is highlighted. With notes of ripe plums, coffee, pepper and mint. It has a sweet entry in the palate, nice body and persistent retro taste. Good structure contributed by the Petit Verdot and a final astringent. Malbec involves these two varieties with elegance and balance. Round and sweet tannins.

ANALYTICAL DATA

Alcohol: 14.2%
Azúcar: 0,07 oz/l
Acidez total: 5.38 g/l
PH: 3.6

www.avarizza.com