

# Avarizza



## GRAPE VARIETY

100% Malbec

## VINEYARD LOCATION

Vista Flores, Tunuyán. 1.150 masl

## MACERATION

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

## FERMENTATION

Ferment in epoxy concrete tanks.

## OAK

Aged for 12 months in first and second use French and American oak barrels.

## TASTING NOTES

Red color with violet reflections of great intensity. Of thick tears. It is clean and bright. In the nose it has an aromatic and fruity attack. Notes appear in blackberry, raspberry, red plums and vanilla. With floral overtones. In the mouth, presents a sweet entrance, middle body, aromatic and elegant integrated oak. Round and tasty tannins.

## ANALYTICAL DATA

Alcohol: 14.0%

Sugar: 0,07 oz/l

Acidity: 5.30 g/l

PH: 3.6

[www.avarizza.com](http://www.avarizza.com)