

CRIOS

MALBEC



VINTAGE	2014
VARIETALS	95% Malbec, 5% Bonarda.
REGIONS	Uco valley
ELEVATION	1.140 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Max. Temp. 28° C. With a 25 days maceration.
ANALYTICS	ALCOHOL 14.5% ACIDITY 5.3 g/l
OAK AGEING	9 months in 100 % French oak.
TASTING NOTES	Beautiful reddish-purple color. With aromas of black cherries, oak spice and violets. On the palate, the flavors of cherries and spice are obvious, and the jammy fruit quality just keeps coming on.
PAIRING	Tuna steak, lamb, hamburgers.

TECHNICAL SHEET

SUSANA BALBO WINES
MENDOZA - ARGENTINA