

CRIOS

MALBEC



VINTAGE	2015
VARIETALS	95% Malbec, 5% Bonarda.
REGIONS	Luján de Cuyo and Uco valley
ELEVATION	1.140 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Max. Temp. 28° C - 30° C. With a 25 days maceration.
ANALYTICS	ALCOHOL 14.2% ACIDITY 5.1 g/l
OAK AGEING	9 months in 100 % French oak.