

# CRIOS

## MALBEC



VINTAGE	2016
VARIETALS	100% Malbec
REGIONS	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 13% ACIDITY 5.32 g/l
OAK AGEING	9 months in 100 % French oak.
TASTING NOTES	Beautiful reddish-purple color. Redcurrant, black cherry, ripe strawberry and spices on the nose. Inticing sweet red fruit flavors are in perfect balance with a subtle oakiness. Delivers a very attractive combination of sweet and savory. Creamy fruit is firm by smooth tannins.
PAIRING	Tuna steak, lamb, hamburguers.