

Explore the world of Crios

BE BRAVE



CRIOS

MALBEC

VINTAGE	2017
VARIETALS	100% Malbec
REGIONS	Uco Valley
ELEVATION	1,140 mts (average)
HARVEST METHOD	Hand-harvested
VINIFICATION	Max. Temp. 28° C - 30° C. With a 25 days maceration.
ANALYTICS	ALCOHOL 14% ACIDITY 5.10 g/l
OAK AGEING	9 months in 100 % French oak.
TASTING NOTES	Beautiful reddish-purple color. Aromas of crushed blueberries, cherries and blackberries. In the mouth, sweet red fruit flavors are in perfect balance with a subtle oakiness and a core of perfectly ripe berries. The palate is fresh and balanced.
FOOD PAIRING	Tuna steak, lamb, hamburgers.

#CRIOSINSPIRE