

# CRIOS

## RED BLEND



VINTAGE	2015
VARIETALS	40 % Cabernet Sauvignon, 30% Malbec, 20% Cabernet Franc and 10% Merlot.
REGIONS	Luján de Cuyo and Uco Valley
ELEVATION	1.050 m AMSL
HARVEST METHOD	Hand-Harvested
VINIFICATION	Max. Temp. 28°C-31°C with 15/20 days maceration.
ANALYTICS	ALCOHOL 14% ACIDITY 5.36 g/l
OAK AGEING	8 months in French oak: 20% new and 80% second use.
TASTING NOTES	Deep ruby color with bluish hues. Intense and complex nose where the typical aromas of each variety are nicely combined to show their best expression: black plums coming from Malbec, fresh cherries and Black Currant from Cabernet Sauvignon, ripe black fruits from the Tannat, slightly mixed with spicy notes from Petit Verdot. Juicy, it expands and intensifies in the mouth, gaining density and complexity as it is savoured. Finishes with smooth, lush tannins and good length.
FOOD PAIRING	Great with medium spiced twice cooked pork. BBQ chicken, grilled sausage, smoked cheeses.

## TECHNICAL SHEET

SUSANA BALBO WINES  
MENDOZA - ARGENTINA