

CRIOS

RED BLEND



VINTAGE	2014
VARIETALS	60% Malbec, 15% Cab Sauv, 15% Petit Verdot and 10% Tannat.
REGIONS	Uco Valley
ELEVATION	1.050 m AMSL (average)
HARVEST METHOD	Hand-harvested
VINIFICATION	Max. Temp. 28°C - 30°C. With 15/20 days maceration.
ANALYTICS	ALCOHOL 14.5% ACIDITY 5,5 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. Finishes with smooth tannins and good length.
PAIRING	BBQ chicken, grilled sausage, smoked cheeses.