



ADUENTUS CLASSIC 2017

WINEMAKING

Aduentus Classic is a Bordeaux-style blend with beautiful garnet color and hints of ink black, providing an immediate hint of the varietal, the dominance of which gives the finished wine its Argentine touch. Malbec, a red grape from the Argentine firm, enjoys optimal growing conditions in our vineyards high up in the Uco Valley, as do the supporting players of Aduentus Classic, Merlot and Cabernet Sauvignon. In our winery, each varietal was carefully crafted into exquisite wines before the boing was artistically blended into this delicious blend.

TASTING NOTES

"The wine's ruby color, bright and intense, hints at the aromatic complexity to come. Each sip reveals an intriguing new layer of flavor, with notes of black fruits, anise, white pepper, spices, mint, pepper, coconut, chocolate, and dulce de leche all adding to the drinking pleasure."

Miriam gomez
Winemaker

WINE INFORMATION



Uco Valley, Mendoza, Argentina



40% Malbec, 30% Cabernet Sauvignon and 30% Merlot



15,4 % v/v | TA: 5.80 g/L | PH: 3.75 | RS: 0.25%



14 months in 70% French Oak and 30% American Oak.



Potencial aging: 8 years.



Natural cork.



Beef or lamb, hard-shelled cheeses such as Sardo, Provolone, Pepato, and Parmesan, roasted vegetables.

CONSISTENCY OVER THE YEARS

