



## ADUENTUS MEDITERRANEO 2017

### WINEMAKING

Aduentus Mediterráneo 2017 is a complex blend of three wines: French-originated Syrah and Malbec along with the structure-enhancing Spanish native Tempranillo. In 2017 all three grape varieties enjoyed optimal growing conditions in our carefully plotted vineyards high above the Uco Valley, and at our winery unusually gentle treatment of the fruit ensured that each base wine burst with luscious flavor before being artfully blended into this exceptionally smooth and harmonious vintage.

### TASTING NOTES

*"An intense red in color, Aduentus Mediterráneo 2017 offers great aromatic complexity: strawberry, cherry, and dried plum aromas are backed by hints of cinnamon, caramel, chocolate, and coffee liqueur. In the mouth this wine provides excellent structure, silky tannins, and good volume."*

Miriam gomez  
Winemaker

### WINE INFORMATION



Uco Valley, Mendoza, Argentina



40% Malbec, 30% Syrah y 30% Tempranillo



15,1 % v/v | TA: 5,5 g/L | PH: 3.8 | RS: 0,27%



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, and roasted vegetables.

### CONSISTENCY OVER THE YEARS

