



ADUENTUS MALBEC 2017

WINEMAKING

Aduentus Malbec 2017 is a delectable wine made from meticulously sorted grapes hand-harvested from high-lying vineyards of the Uco Valley, one of the world's most desirable growing areas. Our winery's gravity-flow technology ensures ultra-gentle treatment of the Malbec fruit, allowing the finished wine to burst with fresh varietal flavor. Aged in second- and third-use oak barrels, this is an exemplary version of Argentina's signature wine.

TASTING NOTES

"The Malbec's intense purplish red color with black tones. On the nose, it has a great aromatic complexity. Notes of cherry, mint, linden, dried fruits, strawberry, plum, spices, tea infusion, chocolate and vanilla. The fruit-wood balance is excellent and there is great structure in the mouth with round silky tannins and a long finish."

Miriam Gómez
Winemaker

WINE INFORMATION



Uco Valley, Mendoza, Argentina



100% Malbec



14,9% v/v | TA: 5.70 g/L | PH: 3.70 | RS: 0.25%



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



Potencial aging: 8 years.



Natural cork.



Beef and semi-hard cheeses such as Pategrás, Fontina, Gruyère, Cheddar, and Emmental.

CONSISTENCY OVER THE YEARS

