



ADUENTUS

MALBEC 2017

WINEMAKING

Aduentus Malbec 2017 is a delectable wine made from meticulously sorted grapes handharvested from high-lying vineyards of the Uco Valley, one of the world's most desirable growing areas. Our winery 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

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

Miriam Gómez
Winemaker

WINE INFORMATION

- Uco Valley, Mendoza, Argentina.
- 100% Malbec.
- Alc. 14,90% v/v | Vino seco.
- 14 months in 70% French Oak and 30% American Oak.
- Potential aging: 8 years.
- Natural cork.
- Barbecued beef ribs and grilled red meat. It is good with semi-hard cheeses such as pategrás, fontina, gruyère, cheddar, and emmental.

CONSISTENCY OVER THE YEARS

