



ADUENTUS

MEDITERRÁNEO BLEND 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 varietals 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 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. On the palate this wine provides excellent structure, silky tannins, and good volume."

Miriam Gómez
Winemaker

WINE INFORMATION

- Uco Valley, Mendoza, Argentina.
- 40% Malbec, 30% Tempranillo y 30% Syrah.
- 15,10% v/v | Dry.
- 14 months in 70% French Oak and 30% American Oak.
- Potential aging: 8 years.
- Natural cork.
- Beef or lamb with grilled potatoes. Also is good with strong chocolate.

CONSISTENCY OVER THE YEARS

