



VALLE LAS ACEQUIAS

Malbec Oak

VARIETY: 100% Malbec

ORIGEN: Estate Don Angelino, Medrano, Mendoza. 85-year-old vineyard. Counterbalance production.

HARVEST: Hand - picked in small plastics boxes during the fourth week of March and first of April, to obtain the optimum maturity of the grapes.

COLOR: Brilliant red ruby, deep intensity, and masked violets.

AROMA: Red fruits, with subtle notes of snuff and chocolate. Oak gives to this wine elegance and soft vanilla touches.

FLAVOR: Intense, complex, dry fruits and vanilla. Balanced tannins, long end in the palate.

AGING IN OAK: 10 months in French oak barrels.

AGING IN BOTTLE: 3 months.

SERVING SUGGESTIONS: Serve between 16° and 18°, In an appropriate place, it can be kept no less than ten years. Excellent to accompany red meat and cheeses.

