

LOTE

Agrelo is known for granting malbec aromatic and structural personality. This wine was made with grapes coming from our ancient estate located in the heart of the terroir, planted on a deep alluvial silt loam soil, typical of the region.

BLEND



Malbec 100%

VINTAGE

2021

APELACIÓN

Finca Agrelo, Lujan de Cuyo, Mendoza, Argentina

VIÑEDOS



Height 960 mts (3140 ft) above sea level

Age 104 years

Vine Density 4500 vines/ha (1822 vines / acres)

> Yiled 6 tns/ha

HARVEST

Manual in 200 kg bin. Hand selection of grapes.

FERMENTATION A



Maceración en frío 3 days between 8 and 10°C (46-50°F)

Fermentation 20 days at 20°C Malolactic Fermentation 100% natural

> **AGEING** Oak Barrel



100%, 16 months in French oak barrels

Bottle 12 months before release

WINEMAKER'S COMMENTS



It presents a deep dark ruby red color. With intense ripe fruit aromas, such as blackberries and raspberries, combined with a subtle spiced note. It is a wine with great structure, which is granted by the intense fruit and spiced character with an outstanding lingering finish.

DRINKABILITY OF



20 years

TECHNICAL INFORMATION:

Alcohol 14.80

Total Acidity 6,52 2,38 Reductive sugar

> PH 3,51

AWARDS:

94 pts. 2021 | Robert Parker Wine Advocate 93 pts. 2020 | Robert Parker Wine Advocate

94 pts. 2019 |Tim Atkin







