

MARRASO

THE SPIRIT *of the* ANCIENT HORSE



— VINEYARDS *of* ARGENTINA —



MARRASO

MALBEC



TASTING NOTES

COLOR *Intense red with violet traces.*

AROMA *Fresh summer fruit nicely balanced with oak from aging, hints of creamy strawberry yogurt and toast vanilla accompanied by notes of cherry jam.*

TASTE *Soft, warm and elegant with sweet tannins, reminiscent of raspberry jam with hints of oak. Fruity finish with touch of smoky wood. Well balanced and persistent on the palate.*

FOOD MATCHING

Its intense fruity character makes it perfect for accompanying roasted or grilled meat and vegetables. We can also recommend it with sauces based on fruits of the forest or beef ragout.

Marraso Malbec reflects the unique characteristics of the Argentinean soil and climate, thus allowing the consumer to fully enjoy the flavor of the Malbec grape.

PRODUCING REGION Mendoza, Argentina

GRAPE VARIETY 100% Malbec

VITICULTURE This wine was made from grapes grown in the upper region of the Mendoza River and the Uco Valley at an elevation between 1,050 and 1,100 meters above sea level. The grapes were picked by hand and transported to the winery in 300kg plastic containers.

VINIFICATION All the grapes were macerated at very low temperatures for three days, where selected yeasts were added and traditional fermentation took place at controlled temperatures in stainless steel tanks. In all, maceration lasted for 20 days. The wines were aged separately in American oak barrels for approximately seven months.

ANALYSIS ABV: 14%

Total Acidity (in tartaric): 5.1 g/l

Residual Sugar: 3 g/l

WINEMAKER'S COMMENTS We do not consider it advisable or necessary to decant this wine. *Cellaring/aging potential:* The wine is now at its best for drinking. It will, however, mature well in the bottle for at least the next four years.