



# CRIOS RED BLEND

*Susana Balbo.*



**VARIETALS:** 45% Malbec, 45% Cabernet Sauvignon, 10% Petit Verdot

**VINTAGE:** 2023

**REGION:** Valle de Uco, Mendoza

**ELEVATION:** 1,050 m / 3,445 ft above sea level (average)

**HARVEST METHOD:** Hand-harvested

**WINEMAKING:** Fermentation at 26°-28°C (78°-82°F) maximum. Maceration lasted 20 days. Daily pump-overs and delestage during the fermentation process.

**ANALYTICS:** Alcohol: 13.5 % / Acidity: 5.80 g/l

**AGING:** 40% of the wine in French oak barrels (third-use and fourth-use) for 8 months.

**TASTING NOTES:** It is a blend with notes of red fruits due to Malbec grape variety and spices notes from Cabernet Sauvignon and Petit Verdot varieties. It also reveals a hint of vanilla from oak barrel aging. It is a wine of great body, structured tannins and vibrant acidity.

**FOOD PAIRING:** Fried or sautéed meals. Argentinian asado, grilled sausages, spicy pork, soft/smoked cheeses and mushrooms.

