

NOTES

BODEGA ARGENTO Arte Malbec 2018



Deep purple colour, dark violet, powerful aromas of plums, cherries, blackstone fruits and chocolate notes, soft spice and cassis. Rich in the mouth, very expressive, sweet spice, long finish and velvety tannins.

VARIETAL COMPOSITION

100% Malbec

REGION

Mendoza: Rivadavia and Junín, Luján de Cuyo, Maipú, Tunuyán and Tupungato.

FERMENTATION

Stainless steel fermentation at 25-27C for 7 days.

OAK

4 months ageing in 50% French and 50% American oak.

TA

5.6g/L

RS

5.01g/L

PH

3.68

ALCOHOL

13.5%

VEGETARIAN/VEGAN

Yes / Yes

WINEMAKER

Silvia Corti

