

20
24AREYNA
Malbec CATEGORY: Outstanding BTG

Pack Size: 12/750ml
UPC: 835603003147

OVERVIEW

A go-to everyday wine that overdelivers in quality. Aromatic & lively, harvested from high quality fruit from estate vineyards in Lujan de Cuyo.

VINTAGE

RAINFALL: 5 inches/year. Lower than the average.

BLOOM: November 7th

WEATHER: Although a rainy summer was expected, unexpected heat waves and low rainfall led to early harvesting in some areas, temporarily slowed ripening, caused an irregular harvest rhythm with a 10-day lull.

HARVEST: March 1st

GRAPES: Average Brix 22.7

SITE

ELEVATION: 3090 ft.

SOILS: Clay soil.

VINES: 5555 plants/ha | Average age of vines: 30 years

YIELDS: 10 tons per hectare

100% Malbec

Luján de Cuyo, Mendoza,
Argentina

13.5% Alc. by Vol.



Press scores coming soon



TASTING NOTES

Aromas of raspberries and ripe red fruits. The mouth feel shows good concentration and structure, with a soft texture and sweet, round tannins. The wine has a long, lingering finish with fresh, lively acidity.

PAIRING SUGGESTIONS

Pairs well with bbq ribs, chicken wings, charcuterie, cheddar cheese.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Manual harvest and destemming. A cold pre-fermentation maceration is carried out in concrete tanks. Then alcoholic fermentation occurs with selected yeasts, at a controlled temperature of no more than 78°F, with a contact time with skins of 14 to 16 days. Finally, devatting takes place and malolactic fermentation occurs spontaneously in concrete tanks.

AGING: Aged for 3 to 6 months in used oak to give structure & complexity to the wine without imparting any oak flavor.

PH: 3.65 | **TA:** 5.79

BOTTLING DATE: December 2024