

# 2024

## AREYNA 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.**



**90 pts - Vinous**



### 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