



This outstanding blend is the result of the aromatic complexity of Malbec, the spices of Syrah, the structure of Cabernet Sauvignon and the personality of Petit Verdot. Its aging in French oak barrels enhances and balances this blend, making it a noble aged wine.

Name:	Agostino Familia
Blend:	50% Malbec, 20% Petit Verdot, 20% Cabernet and 10% Syrah.
Vintage:	2009
Origin of the grapes:	Malbec and Cabernet Sauvignon grapes come from our own vineyards in La Consulta, Uco Valley. Petit Verdot and Syrah come from our vineyards in Barrancas, Maipú.
Winemaking Process:	Traditional winemaking process, hand-picked grapes, before fermentation: cold maceration at 50°F. Fermentation between 79 and 82°F, riddling and delestage processes, as well as malolactic fermentation and post-fermenting maceration.
Barrel Aging:	14 months in French oak barrels and 6 months in the bottle at a controlled temperature of 59°F.
Alcohol:	14% Vol.
Tasting Notes:	Concentrated and bright, this wine boasts a dark and rich red color. Aromas of plums and blackberries stand out against spicy notes and hints of coffee and vanilla. This elegant and voluminous wine presents a lingering after-taste on the palate.
Pairing:	Game meats such as deer and wild boar; pasta with spiced sauces; grilled meats and vegetables.
Minimal storage:	10 years