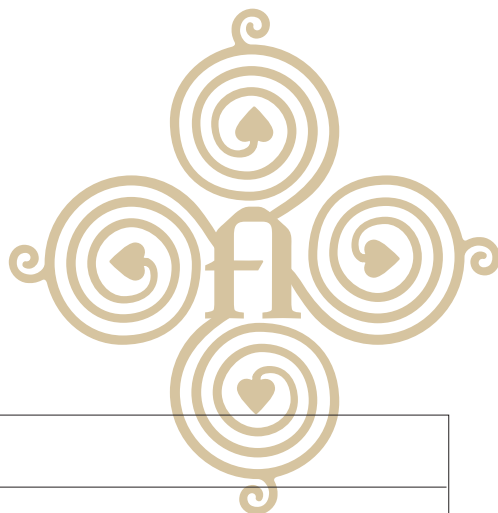


AGOSTINO INICIO

MALBEC



Alcohol: 13.7%

Vintage	2011
Variety	100% Malbec
Grapes Origin	Our own vineyards located in Barrancas, Maipú, Mendoza.
Altitude	850 meters above sea level
Winemaking	Traditional crushing and fermentation with selected yeast at temperatures between 26 and 28 °C. Natural malolactic fermentation achieved. Post-fermenting maceration for 20 days. 50% of this wine has been aged in French and American oak barrels for 6 months.
Cellaring Potential	5 years.
Tasting Notes	It presents a lively red color with deep violet hues. On the nose it has fruity aromas, mostly blackberries and ripe plums, combined with secondary aromas of vanilla and toast. On the palate, it is a well-balanced wine, with soft, silky tannins and a pleasant aftertaste.
Pairing	Argentinian barbecue, red meats, chocolate with red fruits.
Ideal Tasting Temperature	18°C – 65°F.

