

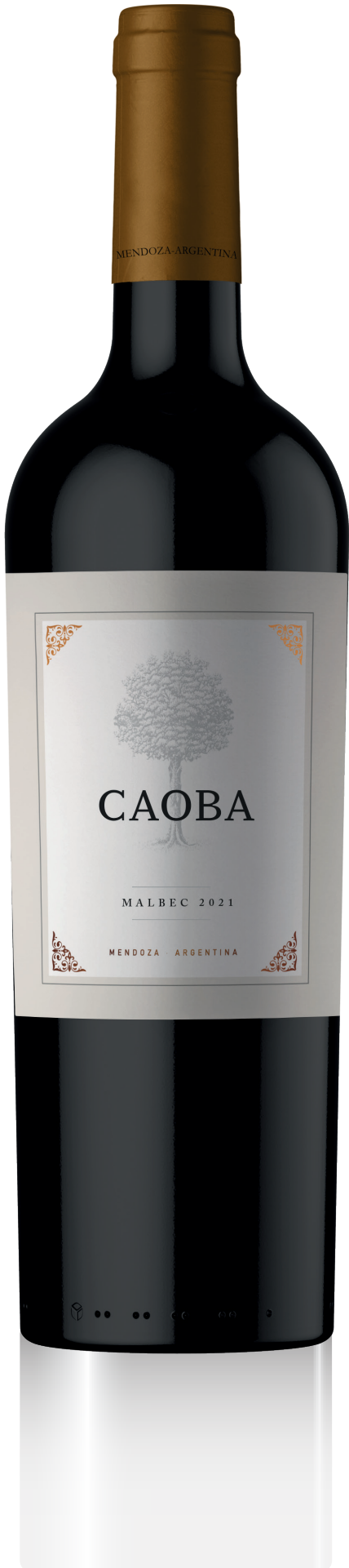


CAOBA

Our family has its roots in the wine industry, with more than 83 years of experience.

Our grapes come from different soils, climates and regions of mendoza. They all grow in cold winters and dry, hot summers with cool nights, in rich soils irrigated by meltwater from the andes mountains.

All this makes it possible to obtain excellent quality, both in young and aged wines.



CAOBA VARIETALES | MALBEC

VARIETY	<i>Malbec 100%</i>
HARVEST YEAR	<i>2021</i>
WINEMAKING	<i>Selected grapes with fermentation at a controlled temperature.</i>
ORIGIN	<i>90% Luján de Cuyo – 10% Valle de Uco</i>
TASTING NOTES	<i>Color: Intense, shiny purplish red. Aroma: Intense and complex aroma of berries, especially plum, cherry, and raisin. Mouth: Sweet tannins, very well-balanced. Interesting berries where plum stands out.</i>
ALCOHOL	<i>13,5%</i>
PAIRING	<i>An ideal companion to grilled meat, pasta, risotto and cheese.</i>
TEMPERATURE	<i>Serving temperature: 16° - 18° C.</i>