



CASIR dos SANTOS

RESERVE

MALBEC

CASIR DOS SANTOS NACIÓ COMO UNA DECLARACIÓN DE PRINCIPIOS, UNA FORMA DE VER, ENTENDER Y HACER LAS COSAS. ESTA LÍNEA DE VINOS QUE LLEVA NUESTRO NOMBRE ES UN COMPROMISO CUALITATIVO, CREATIVO Y DEFINITIVO CON EL CONSUMIDOR MÁS EXIGENTE: NOSOTROS MISMOS.

- VARIETAL:** 100% Malbec.
- REGION:** Mendoza.
- ORIGIN:** Argentina.
- ALTITUDE:** 1300 m.s.n.m
- HARVEST:** Pick by hand in bins in three different dates with subsequent sorting an selection of grapes.
- WINEMAKING:** The grapes of Vista Flores Estate are harvested in three differetn dates with approximately 30 days between the first and last harvest. This allows us to achieve three wines with distinctive and markedly differetn nauces. Then, matured separately for 8 months in French Oak barrels of first and second use, according to the profile of each wine.
Finally the resultin wines are tasted and the final blend is assembled, achieving a wine that reflects its Terroir; elegant, with strong structure, fruity and sucrose.
- VINIFICATION:** Alcoholic in vessels. Three weeks of maceration in contact with grape pomace. Malolactic fermentation in contact with fine sediments.
- MATURATION:** Aged in French oak barrels of first and second use for 12 months.
- WINEMAKER:** Julia Halupczok
- WINE PROFILE:** The Uco Valle's Terroir finds a great exponent in this ideal wine of perfect balance between fruit and complexity. Deep ruby color with aroma of blackberries and plums wrapped in a mantle of forest, smoked and spiced. Complex and structured wine with firm and elegant tannins. Well-balanced acidity.
Ideal to pair with spici foods, baby goats, red meats, cold meats and goat cheeses.

14%

ALCOHOL

2,27

SUGAR

5,06

ACIDEZ TOTAL

3,7

PH