



BODEGA
CASIRdosSANTOS

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MALBEC 2023

CASIR DOS SANTOS WAS BORN AS A DECLARATION OF PRINCIPLES, A WAY OF SEEING, UNDERSTANDING AND DOING THINGS. THIS LINE OF WINES THAT BEARS OUR NAME IS A QUALITATIVE, CREATIVE AND DEFINITIVE BET WITH THE MOST DEMANDING CONSUMER: OURSELVES.

VARIETY: Malbec 100%

REGION: Maipú, Mendoza.

ORIGIN: Argentina.

ALTITUDE: 700-800 M.S.N.M

HARVEST: Manual en bines de 500 kg.

WINEMAKING: Vatting and direct fermentation at low temperatures (18-22°C) to preserve the fruit as the main descriptor of our varietal.

MATURATION: In concrete piles from 4 to 6 months.

WINEMAKER: Julia Halupczok.

DESCRIPTION: Very young, fresh wine with great varietal expression. Highlighting fresh fruit, plum, strawberry, blackberries, balanced with great acidity that elevates this freshness. Soft and friendly finish, which invites a second glass.

14%

ALCOHOL

3.56 g/L

SUGAR

4.9 g/L

TOTAL ACIDITY

3,65

PH