

TR^EZ

W I N E S



TREZ RESERVA MALBEC

Winemaker: **Gonzalo Mazzotta**

Winemaker consultant: **Roberto de la Mota**

Variety: **100% malbec**

Vintage: **2017**

Yield by Hectare: **7.000 kg. per hectare**

Harvest Practice: **Manual**

Harvest: **Late March**

Vineyard: **Perdriel, Luján de Cuyo, Mendoza**

Fermentation: **Traditional in stainless steel tanks of 100 hl**

Ageing: **12 months in first use French oak barrels plus 12 months in bottle**

Alcohol level: **14,1% vol.**

TERROIR AND WINEMAKING

The vineyard is located in Perdriel, Luján de Cuyo, Mendoza, Argentina, 1.000 mts. above the sea level in a privileged terroir. Grown in a fresh and dry climate with a significant temperature amplitude, we obtain an expressive Malbec with great body and natural acidity, that makes it very attractive to drink. Harvested in late March, the grapes are shipped to the winery in 18 kg boxes. After a meticulous manual selection, the grapes are placed in 100 hectoliter stainless steel tanks for a classic 21 days maceration. After the malolactic fermentation occurred, the wine is placed into first use French oak barrels for 12 months ageing followed by 12 months in bottle.

TASTING NOTES

Sight: intense and deep violet red

Nose: expressive with intense aromas of ripe plums. Vanilla, floral notes of violets that bring freshness.

Palate: full bodied wine, combination of black fruit and spices, mineral and floral flavours, well balanced tannins, refreshing acidity and long finish.

We suggest decanting at least 30 minutes and serve at 16/18°C. It can be stored for more than 8 years.

AWARDS



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