

# TREZ Reserva Malbec 2019

## Short Description:

- Product: TREZ Reserva Malbec 2019
- Character: Particularly elegant and full-bodied red with dry Malbec. One of the best wines of Mendoza.
- Packaging: 6 bottle package (0.75 liters/bottle)
- Origin: Argentina, Mendoza, Agrelo.
- Ageing: 14 months in new French oak barrels and 6 months in bottles.
- Pairing: at 16 degrees Celsius, we recommend it with red meats, especially beef and game.

## Tasting notes:

- Colour: deep purple red
- Scent: ripe plum compote, blueberries, sour cherries, black currants, dark chocolate, black pepper, noble oak.
- Taste: full-bodied. Sweet, ripe black fruits at start. Pleasant, natural acidity, velvety, long finish.

## Long Description:

### *Winemaking:*

Our vineyard is located at the foot of the Andes, in Perdriel, Luján de Cuyo, Mendoza, at an altitude of 1100 meters above sea level, in a privileged terroir with a dry climate, with a high thermal amplitude and soils that allow us to obtain aromatically expressive malbec with good body and natural acidity, from which high-quality wines are made.

After the harvest at the end of March, we transported the bunches of grapes in 18-kilogram crates to the processing plant, where, after strict selection, they were placed in stainless steel 100 hl tanks for three weeks of soaking, pumping, trampling by hand, and finally for traditional fermentation. After malolactic fermentation, the wine was poured into new French oak barrels for 12 months.

### *Wine description:*

Deep purple red color almost black, intense aroma with ripe fruits, plum compote, blueberry, blackcurrant character, dark chocolate, black pepper, coffee and tobacco. A full-bodied, alcohol-rich wine with chocolate notes, a little smokiness, a lot of but fine tannins, and long-lasting flavors.

### *Analysis:*

- From: 14.5% Vol

- Sugar content: 4.6 g/l
- Acidity: 4.6 g/l

Mihály Fabók, Hungarian sommelier champion describes it as follows:

*“It shows a deep ruby color, with still youthful purple notes on the edges, framed by a spectacular glycer ring. After aeration, its richer aroma is enhanced by noble oak aromas, barrel spices, black-fleshed forest fruits, rum, sour cherries and dark chocolate notes. The rich and concentrated aromatics continue on the palate, which is complemented by a large body and a mature velvety texture. Its deep flavour and dense ripe structure, as well as the typical aromas of the variety and the characteristics of the production site, are combined in this creation. In its never-ending finish, almost sweet tannins provide lasting memories of Malbec and Mendoza. Its ripe, compact and deep structure, as well as its large body, characteristic flavors and spicy oak aromas can be served with forest mushrooms and fruits, steaks, premium dark chocolate, or even on its own.”*