

TR^EZ

W I N E S

TREZ VIVANTE

Winemaker: **Gonzalo Mazzotta**

Winemaker Consultant: **Roberto de la Mota**

Variety: **100% Malbec**

Vintage: **2017**

Yield by Hectare: **8.000 kg. per hectare**

Harvest Practice: **Manual**

Harvest: **April**

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

Fermentation: **Traditional in stainless steel tanks of 100 and 200 hl**

Ageing: **6 months in French oak barrels (first and second use) plus 8 months in bottle**

Alcohol level: **14,4% vol.**

TERROIR AND WINEMAKING

The vineyard is located in Perdriel, Luján de Cuyo, Mendoza, Argentina, 1.020 mts. above the sea level in a privileged terroir. Grown in a fresh and dry climate, the Malbec grapes reach maturity with very limited fitosanitary treatments. Harvested in early April, the grapes are shipped to the winery in 18 kg boxes. After a meticulous manual selection, the grapes are placed in 100 and 200 hectoliter stainless steel tanks for a classic 21 days maceration. After the malolactic fermentation occurred, the wine is placed into first and second use French oak barrels for 6 months ageing followed by 8 months in bottle.

TASTING NOTES

Sight: intense color, deep red

Nose: intense aromas of black cherries and raspberries mingle with floral and spicy notes.

Palate: It stands out for its flavour concentration, freshness, elegant youth and varietal typicality.

AWARDS



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