



TASTING NOTES

This wine displays bright ruby red with violet hues. It offers ripe red fruit aromas (plum and raspberry) with subtle spicy notes.

Fresh and medium-bodied on the palate, with soft tannins and a fruity finish.

INDIO BLANCO VINO TINTO

TECHNICAL SHEET

Variety: Blend of Malbec, Bonarda, Merlot and other red grapes.

Bottle size: 750 ml.



Pairing: Ideal with grilled meats, grilled fish, pasta with tomato-based sauces, empanadas, charcuterie, and semi-hard cheeses.



Serving temperature: 15–17°C (61–64 °F)



Cellar potential: 2-3 years.

WINEMAKING

The harvest is carried out by hand and transported in 800-kg harvest bins. This is followed by destemming with gentle crushing. Alcoholic fermentation takes place with indigenous yeasts at a controlled temperature of 24–26 °C (75–79 °F), accompanied by daily pump-overs. Malolactic fermentation is then completed, and the wine undergoes light filtration prior to bottling.

Winemakers: Oscar Egea and Walter Egea.

VINEYARDS

Located in Mendoza Central Valley, in the departments of Alto Verde, Junín y el Ramblón, Santa Rosa.

Altitude: 750 m.a.s.l.

Vine training system: Pergola (Parral).

Yield: 15,000 kg/ha.