



## TASTING NOTES

This interesting blend of Malbec and Cabernet Franc displays an intense red color with deep hues. The nose intertwines spicy aromas with notes of jammy red fruits, highlighting its 13-month aging in oak barrels. On the palate, it offers a full body and good structure, with smooth tannins and a pleasant, persistent finish.

## MI ESTANCIA COLLECTION RESERVA MALBEC - CABERNET FRANC

### TECHNICAL SHEET

Varietal: 50% Malbec 50% Cabernet Franc .

Bottle size: 750 ml.



Pairing: dishes with game meat and fatty meats, such as beef and lamb.



Serving temperature:  
16-18°C (60.8°F-64.4°F)



Cellaring potential:  
11 years.

### WINEMAKING

Carefully selected grapes are hand-harvested in the vineyard. At the winery, they undergo gentle destemming and cooling prior to vatting. Fermentation lasts approximately 12 days with selected yeasts at a controlled temperature of 25 °C. The wine then rests in masonry vats for 2 months and is subsequently aged in American and French oak barrels for an additional 13 months. It is bottled and bottle-aged for 5 months before release.

Winemakers: Oscar Egea, Walter Egea.

Agronomist: Jorge Riveros.

### VINEYARDS

Located in the departments of Santa Rosa and Junín, Eastern Mendoza.

**Vine age:** 25 years.

**Altitude:** 650–700 m.a.s.l.

**Yield:** 5,000 kg/ha.

**Irrigation:** Combination of underground water and meltwater from the Andes.

**Annual production:** 3.000 bottles.