



TASTING NOTES

A deep red wine with bluish hues. It offers aromas of red fruit jam, with notes of pepper, eucalyptus, and vanilla from its aging in oak. On the palate, it is fresh, full-bodied, and has soft tannins, with a long and balanced finish. As it is natural and without stabilizers, it may contain slight sediment.

MI ESTANCIA PREMIUM MARSELÁN

TECHNICAL SHEET

Varietal: 100% Marselá. Organic production

Bottle size: 750 ml.



Pairing: Free-range red meats and wild game, pasta with rich sauces and hard cheeses.



Serving temperature: 16°C -18°C (60°F-64.4°F)



Cellaring potential: 4-6 years .

WINEMAKING

Hand-harvested and loaded into approximately 800 kg carts.

Cold pre-fermentation maceration (48–72 hours).

Gentle daily pump-overs.

Total maceration: approximately 12 days.

100% natural malolactic fermentation.

Aging: 3 months in American and French oak.

Gentle filtration.

Winemakers: Oscar Egea, Walter Egea.

Agronomist: Jorge Riveros.

VINEYARDS

Located in the Central Valley of Mendoza, in Alto Verde, Junín department.

Vine age: 25 years.

Altitude: 750 m.a.s.l.

Yield: 9.000 kg/ha.

Training system: Trellis and Pergola.