

SUSANA Balbo

BRIOSO

AGRELO | MENDOZA - ARGENTINA



VINTAGE	2018
VARIETALS	43% Cabernet Sauvignon, 26% Malbec, 17% Cabernet Franc, 14% Petit Verdot
REGION	Agrelo, Luján de Cuyo (Mendoza)
ELEVATION	990 m.s.n.m. (3,250 ft.)
HARVEST METHOD	Manual
WINEMAKING	Hand-harvest, double selection process, destemming. Pump-overs and delestage three times a day. Fermentation at 31°C (82°F) maximum. Extender maceration for 35 days.
ANALYTICS	ALCOHOL: 14.5% ACIDITY: 5.9 g/l
AGING	15 months, 100% in new French oak barrels.
TASTING NOTES	Deep, bright ruby red color. Aromas of dark berries and fruits, spices and mild vegetable notes, contributed mainly by the two Cabernets (Sauvignon and Franc). The fruity aromas perceived continue in the mouth, followed by excellent tension due to its natural acidity. The other varieties provide texture and roundness to the blend. It has an elegant and lingering finish. This wine has a great aging potential and can be stored for up to 20 years.
FOOD PAIRING	Red meats, such as lamb, venison and baby goat. It also pairs well with white meats, like chicken, duck and rabbit.