TECHNICAL SHEET
SUSANA BALBO WINES
MENDOZA - ARGENTINA

CRIOS
RED BLEND

Susana Balbo



VARIETALS: 54% Malbec, 38% Syrah, 8% Petit Verdot

VINTAGE: 2020

REGIONS: Valle de Uco, Mendoza

ELEVATION: 1,050 m.a.s.l. / 3,445 (average)

HARVEST METHOD: Hand-harvested

WINEMAKING: Fermentation at a maximum temperature of 26°-28°C (79°-82°F). Total maceration time was 20 days.

ANALYTICS: Alcohol: 14% / Acidity: 5.2 g/l

AGING: 8 months in French oak barrels, 20% second-use and 80% third-use. Annual consumption or light saves.

TASTING NOTES: A complex wine with notes of red fruits and spicy notes from the Syrah, with a hint of freshness thanks to its touch of Petit Verdot. It is a blend of structured tannins, lively acidity and good body.

FOOD PAIRING: Fried or sautéed preparations. Roast, grilled sausages, spiced pork, soft and smoked cheeses and mushrooms.

THE POWER OF HANDS
CRIOS / BY SUSANA BALBO