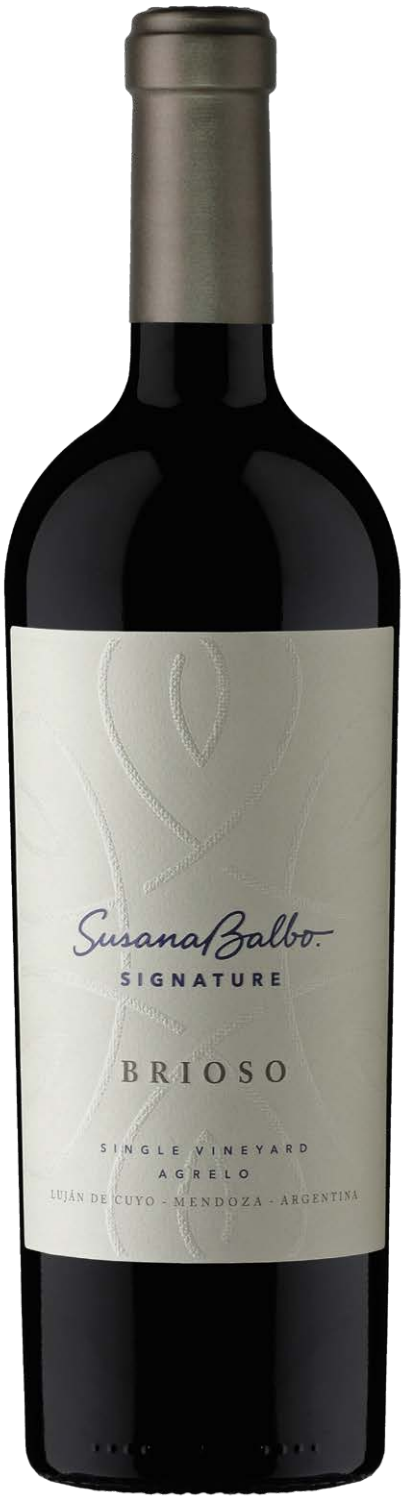
Susana Balbo
SIGNATURE

BRIOSO

SINGLE VINEYARD
AGRELO
LUJÁN DE CUYO - MENDOZA - ARGENTINA



VINTAGE	2021
VARIETALS	50% Cabernet Sauvignon, 23% Malbec, 18% Cabernet Franc, 9% Petit Verdot
REGION	Agrelo, Luján de Cuyo (Mendoza)
ELEVATION	980 m / 3,280 ft above sea level (average)
HARVEST METHOD	Hand-harvested.
ANALYTICS	ALCOHOL 14.5 % ACIDEZ 5.30 g/l
WINEMAKING	Hand-harvested. Double selection process. Destemming. Fermentation at a maximum temperature of 31°C (88°F) with wild yeasts. Pump-overs and delestage three times a day. Extended maceration for 35 days.
AGING	15 months in new French oak barrels.
TASTING NOTES	This blend is characterized by its intense, brilliant ruby-red color. Its nose offers aromas of black fruits, spice and light vegetal notes that are due to the two Cabernets. Meanwhile, the other grapes add texture and roundness to its mouth, where flavors of black fruits are followed by an excellent tension provided by its balanced natural acidity. It has an elegant, persistent finish and an exceptional aging potential (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.

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