



Susana Balbo.

SIGNATURE

BRIOSO

SINGLE VINEYARD

AGRELO

LUJÁN DE CUYO - MENDOZA - ARGENTINA



VINTAGE 2022

VARIETALS 40% Cabernet Sauvignon, 30% Malbec, 15% Cabernet Franc, 15% 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 5.60 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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