



*"Wine is art and this painting reflects the fascinating combination of three regions that offer different expressions of Malbec to achieve this great Blend. Our grapes were grown and ripened in selected vineyards in the regions of Rivadavia (33.3%), Maipú (33.3%) and Luján de Cuyo (33.4%)".*



## EXPRESARTE MALBEC BLEND

- Origin: Los Árboles - Rivadavia, Coquimbito - Maipú and Ugarteche - Luján de Cuyo.
- Variety: 100% Malbec Blend.

- Aging: 12 months in French oak.
- Trellis driving: Bilateral pitonean cordon.
- Alcohol: 13.7% v/v.

### TASTING NOTES:

- **Appearance:** Garnet red color with orange glints due to the time spent in bottle, looking for the maturation and evolution of the wine.
- **Nose:** High aromatic intensity with complex and ripe aromas such as red and black fruit, raisins and a hint of herbal and earthy notes typical of its long aging in oak barrels and bottle storage.
- **Mouth:** It has a friendly entry. Towards the middle of the mouth aromas of ripe red and black fruit stand out. It is of great intensity with a medium-high structure. Volume and silkiness are perceived in the mouth. There is a balance between alcohol, acidity, and tannins. It is of medium persistence, complex and elegant with a fruity finish.

We recommend drinking it at a temperature between 16° and 18°C.



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