



TASTING NOTES

Appearance: Bright red.

Aroma: Fruity and fresh, red fruits and violet flowers.

Taste: Fresh and light, acidity well balanced.

Pairing: Ideal to pair with salads, pizza and pastas with soft salsas.

Suggested serving temperature:
15-17°C



Zentas

VARIETAL 100% Malbec

VINTAGE 2024

REGION La Consulta, San Carlos. Uco Valley

WINEMAKER Cristian Ampuero

ALCOHOL 13.5%

AGING No oak.

VINEYARD

Finca Las Peñas – 990 meters above sea level – Planted in 1999 – Malbec/ Cabernet Sauvignon/ Cabernet franc/ Chardonnay – Vertical trellis – 5500 Plants per hectare – 9000 kg/ha – Silty loam soil.

VINIFICATION

Harvested in middle march – manually – 9000 kg/ha – low temperature fermentation for 25 days – each plot is harvested at different stages, resulting in very different wine profiles.

Soft extractive techniques are used to obtain fruity aromas and balanced tannins. All our wines make the malolactic fermentation.