

viña las perdices



MALBEC

Viña Las Perdices is located at the foot of the Andes Mountains, in Agrelo, Luján de Cuyo, at 1,030 m.a.s.l. Since the seventies the family fell in love with these lands and took as a challenge the cultivation and creation of high quality wines.

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| Brand: | Vina Las Perdices |
| Region: | Agrelo, Luján de Cuyo, 1030 meters above sea level |
| Varietal: | 100% Malbec |
| Color: | Red |
| Alcohol: | 14.0% |
| Aging: | 8 months in French and American oak barrels |
| Size: | 750ml |
| Country: | Argentina |
| Winemaking Process: | Cold pre-fermentation maceration for 5 days at 6-8°C. Addition of selected yeasts. Alcoholic fermentation for 10 days. Temperature controlled between 24-26°C. Daily délestages at the beginning of the fermentation. Post fermentation maceration for 12 days. |
| Temperature: | 16-18°C |
| Food pairing: | Perfect combination with red meat, pasta or fish and white meat with spicy sauces. |

TASTING NOTES: Intense violet red color. Complex red fruits aromas with delicate touches of oak aromas. Smooth and balanced on palate with notes of plums and sour cherries.