



Azul Reserve

60% Malbec & 40% Cabernet Sauvignon

A wine that surprises us with its complexity and intensity. With a very intense, clear cherry red matrix, on the nose it feels intense with forest fruits and pepper, combined with aromas of vanilla and chocolate. In the mouth the tannins are pleasant, full-bodied, complex, with refreshing acidity, and a long finish. It is an ideal wine to accompany well-seasoned meals, red meats.

technical sheet

VINEYARD

Location Tupungato Bitter Water
 Height 1200 masl
 Planting year 1993/1998
 Drip irrigation system
 Fertilization No
 Production p/ha 50 qq

HARVEST

Date March 20th and April 10th
 Shape manual in boxes

WINE MAKING PROCESSES

Mill type THE BLUE SA
 winery destemmed
 Pre-fermentation maceration 5 and 3 days at low temperatures
 Other techniques delestages
Fermentation
 Saccharomyces cerevisiae yeast strain
 Duration 17 days

Temperature 24°C
 Post-fermentation maceration 40 and 20 days
 Fermentation
 Malolactic 100% natural

AGING PROCESSES

Tank Stainless steel 15
 Wood months 30% American oak,
 70% French oak

BOTTLING

Filtration open plates
 Bottle aging minimum 6 months
 Total production 20,000 bottles