

EL SUPREMO MALBEC



GRAPE HARVEST:

Second fortnight of March.

VINIFICATION:

Fermented in contact with the skins at a controlled temperature to achieve a balanced structure of tannins and colour.

SIGHT:

A deep dark red wine with violet-like tints.

BOUQUET:

Generous and complex aroma, reminiscent of red fruits such as plums, berries, cherries, raspberries with floral notes such as violet.

MOUTHFEEL:

Concentrated and full-bodied with a roundness and long finish. A warming and velvety wine that has already developed well.

RECOMMENDED TO ACCOMPANY:

Red meats, cheese and spicy meals.

Ideal consumption temperature: from 15°C to 18°

