



92 POINTS

Wine Spectator, December 2017

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Wine Advocate, December 2016

VINTAGE 2014

VARIETAL COMPOSITION

100% Malbec

AVG. VINEYARD ELEVATION

3,120 feet

AVG. AGE OF VINES 5 years

ALCOHOL 14%

CASES IMPORTED 150

SUGGESTED RETAIL PRICE \$30

UPC 835603003130



C A S A R E N A

SINGLE VINEYARD NAOKI'S MALBEC 2014

This Single Vineyard wine comes from a newly discovered terroir - an untouched plateau rich with limestone that imparts a unique minerality to the usually fruity varietal.

WINERY BACKGROUND: Casarena is forging a different path from the other wineries in Mendoza. Instead of searching for undiscovered terroirs in new places like the Uco Valley, it is discovering the hidden gems in its home region of Lujan de Cuyo—a place full of rich tradition, potential, and unique micro-terroirs. Casarena has purchased as well as planted vineyards in several distinctive sites, and they control all aspects of winegrowing and winemaking in order to maximize the flavor expression of these terroirs.

The name “Casarena” is a creative merging of the Spanish words “casa” (house) and “arena” (sand), and is a tribute to their restored 1930s winery made of sand-colored stone and the sandy soil that their estate is built on. Young and innovative winemaker Mariano Quiroga Adamo leads the charge with determination, creativity, and an enthusiastic sense of discovery.

VINEYARD & WINEMAKING DETAILS: Hand-harvested from Naoki’s Vineyard in Agrelo, Luján de Cuyo. Cold maceration for 7-10 days; total maceration 45-50 days. Selected yeast and spontaneous malolactic fermentation. Aged in French oak for 12 months.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: On the nose, marked floral profile characteristics of this property, as well as the typical notes of the varietal: plums and fresh red fruit with floral notes and a subtle touch of spices from the local flora. Limestone outcroppings in the vineyard create a mineral texture and fresh mouthfeel with polished tannins. It is a complex and balanced wine with a long finish. Pair with slow-braised short ribs, bacon-wrapped dates, or spicy cheeses.



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