

CRIOS

RED BLEND



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| VINTAGE | 2015 |
| VARIETALS | 35% Cab.Sau, 30% Malbec, 20 % Merlot, 10% Cab.Franc, 5% Tannat. |
| REGIONS | Uco Valley |
| ELEVATION | 1.050 m AMSL (average) |
| HARVET METHOD | Hand-harvested |
| VINIFICATION | Max. Temp. 28°C - 30°C. With 15/20 days maceration. |
| ANALITYCS | ALCOHOL 14 % ACIDITY 5,3 g/l |
| OAK AGEING | 8 months in French oak: 20% new and 80% second use. |
| TASTING NOTES | Deep ruby color. Intense and complex nose where the typical aromas of each variety are nicely combined to show their best expression: blackberries coming from Malbec, freshly crushed cherries from the Cabernet Sauvignon, ripe black fruits from the Tannat, bell-pepper from the Cab. Franc and truffles from Merlot. |
| PAIRING | BBQ chicken, grilled sausage, smoked cheeses. |

TECHNICAL SHEET

SUSANA BALBO WINES

MENDOZA - ARGENTINA