

## LABRANZA – MALBEC

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VARIETAL: 100% Malbec

WINEMAKING: Harvest cooling, cold maceration at 10°C for 48 hours, addition of selected yeasts.

FERMENTATION: Controlled temperature from 18-22°C

COLOR: Attractive intense red ruby, with dark hues.

NOSE: Complex and elegant aroma, red fruits like plums, sour cherries, and subtle notes of vanilla and chocolate.

MOUTH: Sweet at the beginning, fresh and elegant, balanced acidity and good volume, with a pleasant ending.

RECOMMENDED PAIRINGS: Ideal to accompany roasted red meat or pork, soft cheeses.

