



WALNUT CREST
Malbec
Mendoza, Argentina

Area of Production:

Mendoza, Argentina.

Soil:

Alluvial.

Grape Variety:

100% Malbec.

Production Technique:

The grapes are hand harvested, then fermented in stainless steel tanks at a cool temperature, allowing for greater fruit flavor. Aging takes place for 3-4 months in stainless steel.

Characteristics:

Color: Deep, lush red.

Bouquet: Heightened aromas of black cherry, dark plums and layered with spicy notes.

Taste: Delicious fruit flavors of plum and berries are coupled with a velvety mouth feel and gentle tannins.

Alcohol Content: 13.3%.

Total Acidity: 5.4 g/l.

Walnut Crest Malbec pairs well with roasted beef, lamb, duck and spicy cuisine.