



ELM TREE

Vintage: 2018

Variety: 50% Malbec, 35% Cabernet Sauvignon, 15% Syrah.

Growing region: Barrancas, Maipú, Mendoza.

Altitude: 850 meter above sea level.

Vinification: Traditional fermentation and maceration. The process was carried out at a controlled temperature to preserve the wine's color and aroma potential. Malolactic fermentation, 30% of the wine is aged in American oak. Stabilization and bottling. Aging in the bottle for 6 months.

TASTING NOTES

Color: Deep red with purple shades.

Aroma: Intense bouquet of spices and blackberries.

Flavor: Soft tannins with a persistent ending.

Suggested pairing: It goes well with slow cooked duck, chicken with curry sauce. Perfect combination of spicy sauces and meatballs.

Ideal service temperature: 62°F – 66°F