

ESTATE SELECTION

MALBEC

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CURICÓ VALLEY

ARESTI

PASION FAMILIAR

Our own vineyards located at the heart of the Curicó valley give birth to these fresh, expressive and young wines that offer an honest reflection of their origin and the characteristic style of Aresti winery.

ORIGIN:

After a long, hot and dry summer, grapes are harvested in April from specifically selected vineyards of the central valley, where with the help of bluish skies and sunny days we obtain ripe and rich grapes. Vineyards are grown using a T shaped trellis system that yields about 12 grape tons per hectare.

WINEMAKING:

Grape bunches are soft destemming and crushing is followed by fermentation in stainless steel tanks for 8 days at 25°C to 26 °C . After fermentation, the refined wine maturing process begins, part of which occurs in wood barrels. This process achieves the perfect balance between the fruits, its varietal characteristics, and oak notes.

TASTING NOTES:

Intense color and violet hues with aromas of blackberry and plum followed by notes of tea and cinnamon. A Malbec with medium acidity and tannin. The fruity and spicy aromas are also present in the mouth in a persistent way.

FOOD PAIRING:

It can be served with Chilean cuisine, beef empanadas and burgers.

TECHNICAL INFORMATION:

APPELLATION: Curicó Valley

GRAPE VARIETIES: 85% Malbec– 15% Other varieties

ALCOHOL: 13%

