



Malbec Serie Naranja



Variety	Malbec from 25 years old vines.
Soil Composition	Sandy, clayey, and with rounded pebbles
Elaboration	Fermented at low temperature (18°C), underwent malolactic fermentation in 300-liter barrels, and aged in 225-liter barrels for 8 months. Lightly filtered.
Tasting Notes	Intense, bright, purplish-red hues. Fruity on the nose: blackberry and cherry. Toasty notes and subtle hints of candied nut. It is round, fresh, and complex on the palate.
Pairings	Aged cheese, red meats, tuna and other strong fishes.

Limited ed. 8,620 bottles