



# Navarro Correas Alegoría Gran Reserva, Malbec

Intense violet red color. Aromas and flavors of plums, blackberries, figs and black cherries. Spicy notes of licorice, cinnamon and cloves from oak aging add complexity. Great structure with firm and nature tannins and great balance.



LOCATION

Region: Agrelo, Mendoza, Argentina.  
Appellation: Mendoza.



SOIL

Stony and sandy.



ESTATE

Bodega Navarro Correas.



VINE

Vine training: Vertical Shoot Position.  
Age of vines: 30 years old.  
Density of plants: High w/ low yields.



WINEMAKER

Fernando Ravera,  
Fabian Gardino.



VINIFICATION

Manual harvesting. Sorting.  
Destemming. Cold soak. Fermentation  
w/ extended maceration of 35 days.



VARIETALS

100% Malbec.



BARREL

French oak.



RESIDUAL SUGAR

2.8 grams per liter.



MATURATION

15 months in the barrel.  
12 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

10,000 cases.



ALCOHOL

14.7% by volume.



FOOD PAIRING

Red meats with a variety of ingredients, cheeses made from cow, sheep, and goat milk.



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