



Navarro Correas

Colección Privada, Malbec

One of the great estates of the New World, Navarro Correas was founded in 1798, when Don Juan de Dios Correas planted vines in the Andes near Mendoza. Since then, Navarro Correas became an icon, and a major U.S. brand (before being sold, removed from the market in 2015). With huge investments by new owner Grupo Peñaflor, Navarro Correas is now back, better than ever! With vines at a stunning 900m, and as old as 100 years, Colección Privada Malbec has complex aromas of soy sauce, sage, leather and mocha, and a supple, succulent palate energized by its high-altitude acidity.



LOCATION

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



SOIL

Sandy and rocky.



ESTATE

Bodega Navarro Correas.



VINE

Vine training: Vertical Shoot Position.
Age of vines: 10 years old.
Density of plants: High w/ low yields.



WINEMAKER

Fernando Ravera,
Fabian Gardino.



VINIFICATION

Manual harvesting. Fermentation in stainless steel tanks. Maceration for 15 days.



VARIETALS

100% Malbec.



BARREL

French Oak.



RESIDUAL SUGAR

4.62 grams per liter.



MATURATION

6 months in the barrel.
6 months in the bottle.



ACIDITY

5.21 grams per liter.



VINTAGE PRODUCTION

80,000 cases.



ALCOHOL

13.5 by volume.



FOOD PAIRING

Asada-style grilled beef and chicken, poblano salsa, and prime rib.



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