



Navarro Correas Selección del Enólogo, Malbec

Intense violet red, great variety of aromas and intense flavors of fruits and flowers such as red cherries, raspberries and roses. Spicy notes of cinnamon, nutmeg, licorice, graphite, cedar and cigar box. Full-bodied and silky tannins with a long and spicy finish.



LOCATION

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



SOIL

Homogeneous, with high place contained of stones, clay, gravel.



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

Maceration with skin 30 days,
Fermentation with indigenous yeasts.
Drained, skins removed, and pressed.



VARIETALS

100% Malbec.



BARREL

French oak.



RESIDUAL SUGAR

5.4 grams per liter.



MATURATION

18 months in the barrel.
12 months in the bottle.



ACIDITY

4 grams per liter.



VINTAGE PRODUCTION

1,500 cases.



ALCOHOL

14.3% by volume.



FOOD PAIRING

Blue Cheese Burger, Wild Rice and
Mushroom Stuffed Peppers, Turkey,
and Provolone.



AUGUST
WINE GROUP



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.
www.enjoysmall.com