

CICCHITTI ESTEOESTE



VARIETY

100% Malbec
Alcohol: 14% vol.

VINEYARDS

50% east and 50% west of Mendoza.

Harvest: march.

Fermentation: submerged racking method.

TASTING NOTES

Hue: ruby color with violet reflexes.

Aroma: mixture of flowers, recently ripe red fruits, vanilla and chocolate.

In mouth: simple, with soft and persistent tannins.



Pairing: barbecues and daily meals.



Temperatura de
servicio
14° C.



Cellar keep
time: 6 years

We recommend uncorking 15 minutes before drinking.

