



CASARENA LAUREN'S SINGLE VINEYARD | *Agrelo*

WINEMAKERS: Bernardo Bossi Bonilla & Alejandro Sejanovich.

APPELLATION: Agrelo & Perdiel, Luján de Cuyo, Mendoza, Argentina.

VINEYARD: Selected parcel chosen for low yields and outstanding quality.

VARIETAL: Malbec 100%.

HARVEST: Manual in 18 kg plastic boxes.

YIELD PER HECTARE: 4000 kg./ha.

WINEMAKING: Grapes enjoy a manual double selection of clusters and berries. After a gentle destemming, the whole berry fruit undergoes 6 – 8 days of cold maceration at 8° C. Fermentation is conducted with free run juice using natural yeasts. Fermentation temperatures are kept low in order to ensure a soft gentle extraction. The wine undergoes spontaneous malolactic fermentation in barrel and is naturally clarified through several rankings. 100% microvinification with grape skins in oak barrel with a capacity of 132 gallons (500 liters).

AGING: 100% during 18 months in new French oak barrels.

ALCOHOL: 14.9% by vol.

ACIDITY: 6.1 g/l tartaric acid.

PH: 3.63"

TASTING NOTES: Clay soils with stones bring as a result a delicate wine with a strong structure. Very intense black fruit flavors.

SUBTLY POWERFUL.



2010: 91 pts.



2010: 93 pts. 2011: 92+ pts.



2010: 93 pts.



2011: 95 pts.

www.casarena.com

Safra 2010. Encontro de Vinhos Curitiba, Hotel Lizon 08/11/2014.