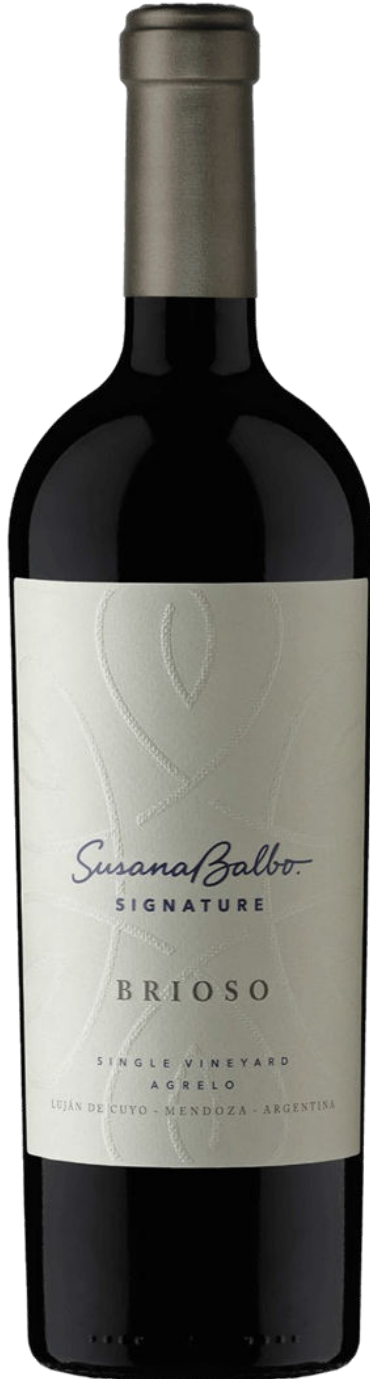


Susana Balbo.
SIGNATURE

BRIOSO

SINGLE VINEYARD
AGRELO

LUJÁN DE CUYO - MENDOZA - ARGENTINA



VINTAGE	2019
VARIETALS	54% Cabernet Sauvignon, 22% Malbec, 18% Cabernet Franc, 6% Petit Verdot
REGION	Agrelo, Luján de Cuyo, Mendoza
ELEVATION	990 m.a.s.l. / 3,250 ft. (average)
HARVEST METHOD	Manual
ANALYTICS	ALCOHOL 14.5 % ACIDEZ 5.9 g/l
WINEMAKING	Hand-harvested. Double selection process. Destemming. Fermentation at 31°C (88°F), with wild yeasts. Pump-overs and delestage three times a day. Extender maceration for 35 days.
AGING	15 months in new French oak barrels.
TASTING NOTES	Deep, bright ruby red color. Aromas of dark berries, spices and notes of vegetables, contributed mainly by the two Cabernets (Sauvignon and Franc). The fruity aromas continue in the mouth, followed by excellent tension due to its natural acidity. The other varieties provide texture and roundness to the blend. It has an elegant and lingering finish. This wine has great aging potential and can be stored for up to 20 years.
FOOD PAIRING	Red meats, such as lamb, venison and baby goat. It also pairs well with white meats, like chicken, duck and rabbit.

Susana Balbo.

TECHNICAL SHEET | SUSANA BALBO | MENDOZA - ARGENTINA | www.susanabalbowines.com.ar |   

Safra 2019. Jantar em 15/08/2022. Adega do Futuro, Maceió/Alagoas.