



## CASIR dos SANTOS RESERVE

MALBEC

CASIR DOS SANTOS WAS BORN AS A STATEMENT, A PERSONAL COMMITMENT, A PACT. THIS LINE OF WINES THAT CARRIES OUR NAME IS A QUALITATIVE, CREATIVE AND DEFINITE COMMITMENT WITH THE MOST DEMANDING CONSUMER: OURSELVES.

VARIETAL	100% Malbec
REGION	Vista Flores, Tunuyan, Valle de Uco, Mendoza.
ORIGIN	Argentina.
ALTITUDE	1000 m.s.n.m.
HARVEST	Pick by hand in bins in three different dates with subsequent sorting and selection of grapes.
WINEMAKING	The grapes of Vista Flores Estate are harvested in three different dates with approximately 30 days between the first and last harvest. This allows us to achieve three wines with distinctive and markedly different nuances. Then, matured separately for 8 months in French Oak barrels of first and second use, according to the profile of each wine. Finally the resulting wines are tasted and the final blend is assembled, achieving a wine that reflects its Terroir; elegant, with strong structure, fruity and sucrose.
VINIFICATION	Alcoholic in vessels. Three weeks of maceration in contact with grape pomace. Malolactic fermentation in contact with fine sediments.
MATURATION	Aged in French oak barrels of first and second use for 8 months, followed by 6 months aging in bottle before release.
WINEMAKER	Fernando Ottaviani
CONSULTANT	Didier De Bono.
WINE PROFILE	The Uco Valley's Terroir finds a great exponent in this ideal wine of perfect balance between fruit and complexity. Deep ruby color with aroma of blackberries and plums wrapped in a mantle of forest, smoked and spiced. Complex and structured wine with firm and elegant tannins. Well-balanced acidity.

*Ideal to pair with spicy foods, baby goats, red meats, cold meats and goat cheeses.*

14%

ALCOHOL

2,27

SUGAR

5,06

TOTAL ACIDITY

3,7

PH