



# ESQUINAS

## DE ARGENTO

Esquinas (corners) represents the vibrant, urban Buenos Aires, where life happens on the streets. Each one of the Esquinas de Argento labels pays tribute to the emblematic corners (esquinas) of the city, where the colours, the movements, the sounds and the people give the town its captivating energy.

**“Where life happens”**

## 2018 MALBEC

This Malbec has deep purple red color, aromas of plums and black cherries combined with the complexity of the wood that brings notes of vanilla and cassis. In the mouth, red fruits, some chalk notes from the Agrelo vineyard, velvety tannins and long finish.

### VARIETAL COMPOSITION

100% Malbec.

### REGION

Mendoza: Luján de cuyo (Agrelo), Ugarteche.

### FERMENTATION / OAK

Cold maceration at 10 °C for 72 hours. Fermentation with selected yeasts 8 days at 25-27 °C. Daily macro oxygenation during alcoholic fermentation. Spontaneous malolactic fermentation. Microoxygenation for 20 days post malolactic.

4 months aging in 50% french and 50% american oak, 20% of the wine.



**BODEGA  
ARGENTO**

TA: 5.65 g/L

pH: 3.80

RS: 5.12g/L

ALCOHOL: 13.9%

VEGETARIAN/VEGAN

Yes / Yes

WINEMAKER

Juan Pablo Murgia