



## MI ESTANCIA

# Mi Estancia Reserva

Careful selection of grapes in the vineyard during its harvest by hand. Once in the winery, a delicate destemming is carried out and cooled before its vatting.

It is fermented for approximately 12 days, with the addition of selected yeasts and controlled temperatures of 25°C. Then it rests in masonry jars for 2 months and is put in American and French barrels for a further 13 months. It is packaged and matures in the bottle for 5 months before being sold.

### Our Tasting

This interesting union of Malbec with Cabernet Franc gives us a wine that shows itself with intensive reds and deep tones. Its aroma intertwines spicy perfumes with memories of jammed red fruits.

Highlighting its rest in oak barrels for 13 months. Its passage in the mouth leaves sensations of full body and good structure. Showing the presence of pleasant tannins and leaving a pleasant and persistent memory.

Being a natural product and treated with delicacy in its stabilization, it can sometimes have small precipitates in the bottle.

Ideal to accompany meals with wild meats and meats rich in fat content such as beef and lamb.

**Country**

Argentina

**D.O. / Area**

Mendoza - Argentina

**Producer**

Bodega Mi Estancia

**Type**

Red

**Grape**

Malbec 50%  
Cabernet Franc 50%

**Vintage**

2016

**Alcohol**

13.5%

**Bot/cx**

12

