



SCAN AND DISCOVER



DISCOVER TRIVENTO



VINTAGE

2024

GRAPE VARIETY

85% Malbec and 15% Pinot noir.

REGION OF ORIGIN

Uco Valley (1.200 m.a.s.l).

HARVEST

Harvested between the first and second week of February.
Yield: 20,000 kg/ha.

VINIFICATION

Grapes are destemmed and crushed. Techniques used: carbonic snow, enzymes and static free run. 100% of the must was fermented and aged in stainless steel tanks. Pre-bottling operations: membrane filtration.

ALCOHOL 11,5% Vol | TOTAL ACIDITY 7,96g/l | RESIDUAL SUGAR 3g/l

TASTING NOTES

Originating from Uco Valley, this blend of Malbec and Pinot Noir shows a soft and bright pink color, displaying an aromatic profile dominated by red fruits and wild berries. On the palate, it stands out for its vibrant acidity and light body, with pronounced notes of fresh strawberry and juicy plums that enhance its refreshing character.

Serving Temperature 12-14°C

Cellar up to 2 years

WINEMAKER

Maximiliano Ortiz

UPC 750ml - 7798039594333

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