



SCAN AND DISCOVER



DISCOVER TRIVENTO



VINTAGE

2024

GRAPE VARIETY

100% Malbec.

REGION OF ORIGIN

Uco Valley (1.200 m.a.s.l)
Luján de Cuyo (900 m.a.s.l).
Junín (680 m.a.s.l)

HARVEST

Mechanical harvest, first week of march.
Yield: 18,000 kg/ha.

VINIFICATION

Grapes are destemmed and crushed. Maceration is done before fermentation. Alcoholic fermentation takes 20 days in stainless steel tanks at 26°C. Natural malolactic fermentation. 20% of the wine is kept in contact with French and American oak during six months.

ALCOHOL 13%Vol | TOTAL ACIDITY 6,35 g/l | RESIDUAL SUGAR 2,5g/l

TASTING NOTES

Deep ruby-colored wine with subtle violet reflections. On the nose, it reveals intense layers of black fruits like ripe blackberries and juicy plums, gently intertwined with floral notes of violets, touches of vanilla, and sweet spices. On the palate, it is generous and elegant, with soft and well-integrated tannins, and a lively acidity that brings freshness and culminates in a persistent and harmonious finish.

Serving Temperature 16-18°C

Cellar up to 3 years

UPC 750ml - 7798039590342

WINEMAKERS
Maximiliano Ortiz

TRIVENTO
ARGENTINA



WWW.TRIVENTO.COM