

ALIADO DE LA NATURALEZA

CUARTO CORTE

MALBEC 85% - TANNAT 15%

Between desert landscapes, rustic and subtle at the same time, between deep white salt flats and petrified black lava fields, Aliado was born, nurtured and inspired by the fauna and flora of the Puna of Catamarca, characterized by its great beauty and peculiar ability to adapt to an extraordinary variety of habitats.

TECHNICAL DATA

- Alcohol: 14,9%.
- Fermentation: Selected yeasts, maximum fermentation temperature 26°C, for 12 days.
- Aging: stainless steel tanks.
- Total Acidity: 6.55 g/l.
- pH: 3.79.

DESCRIPTION

It is an elegant and complex wine, in a ruby red color with violet hues. On the nose, intense and concentrated, it presents notes of ripe blackberries and plums, typical of the Malbec from the Cortaderas Vineyard; and spicy notes contributed by Tannat from Pascual Longo Vineyard. In the mouth, with a sweet impact and great complexity, with integrated and round tannins, with a long and persistent finish. Ideal to accompany game meat, as deer and wild boar.

WWW.TIERRADEVOLCANES.AR

