

# CASA DE HERRERO



## MALBEC

### Vineyards

Located in Vistaflores, Tunuyan, Uco Valley at  
1054 meters above sea level  
Silty loam soil, coming from calcareous rocks.

### Harvest & Vinification

Hand harvested on the second half of April.  
Fermented at medium temperature in small  
stainless steel tanks, taking a total maceration time  
of 20 days.

Once the fermentation is finished, 50% goes to  
French oak barrels and the rest is kept in small  
stainless steel tanks.

### Tasting Notes

Fresh, fruity Malbec, purplish red in color with violet  
reflections.

Aroma of red fruits similar to raspberry, spicy with  
notes such as vanilla and caramel, provided by the  
barrel.

On the palate, silky tannins and medium body, with  
marked acidity, round. Ideal to accompany red meat,  
pasta and cheese board.

Alcohol: 13,50%

