



Medrano Limitado Malbec

Maceration: 3 days at 8°C / 46°F. Alcoholic fermentation was carried out with indigenous yeasts during 15 days at 25°-28°C / 77°-82°F. Afterwards, natural malolactic fermentation took place.

Aging: 50% of wine was aged in French oak barrels for 6 months.

Our Tasting

Olfactory: In the nose, black fruit, licorice and violet aromas stand out.

Gustatory: In the mouth, it is a mild and ripe wine with sweet tannins and medium body. It displays an elegant finish with light mint notes.

Country
Argentina

D.O. / Area
Mendoza - Argentina

Producer
Bodega Filus

Type
Red

Grape
100% Malbec

Vintage
2020

Alcohol
14,5%

Bot/cx
12



Manufactured Product Spec Sheet Distributed By



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