

PROEMIO

Pro Emio

*Authentic
Wines*



- ★ **94**pts Ultimate Wine Challenge (2016)
- ★ **90**pts James Suckling (2017)
- ★ **90**pts James Suckling (2018)

AGING: *Un-oaked*

VARIETAL/S: *Malbec*

WINEMAKER: *Marcelo Bocado*

BOTTLES PRODUCED: *50.000*

CELLAR RECOMENDATION: *3 years*

ORGANIC CERTIFIED

RESIDUAL SUGAR: 2,51
TOTAL ACIDITY: 5,61
PH: 3,76
ALCOHOL: 14,2

VINEYARDS: *10 year old vineyards in Russell - Maipú at 2,624 ft asl - Sustainable growth.*

SOILS: *Limestone - Calcareous - Alluvial.*

VINIFICATION: *Manual harvest. Fermentation and maceration in small concrete vats with indigenous yeasts. Malolactic fermentation. Unfined.*

TASTING NOTES

Bright red color with purple hues. Enticing aromas of red fruit, cherries and plum. Medium bodied with a velvety texture and a long, persistent finish, revealing its full potential.

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