



ECCENTRIC



100% MALBEC

Vintage 2024

VINEYARDS

Agrelo and Uco Valley

WINEMAKING

Hand harvest in bins or mechanical harvest in hoppers. Destemming. Maceration and fermentation in stainless steel tanks for 10 days at 24°-26°C. Natural malolactic fermentation. Aged in contact with oak for 6 months. Blending. Stabilization. Filtration and bottling.

TASTING NOTES

A wine of a bright red color, with aromas of red fruits such as cherries, plums, chocolate, and vanilla. A medium body and sweet tannins. It offers a very light and fruity finish with good persistence.

INFORMATION

Alcohol: 13.5% Alc./vol.
Residual sugar: 10 g/l.
Total acidity: 5.7 g/l.
pH: 3.6

SRP: USD 9.99