



ECCENTRIC



RED BLEND

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. Stabilization. Filtration and bottling.

TASTING NOTES

Intensely red, this wine displays aromas and flavors of blackberries, quince and spices. Medium-bodied with silky tannins, it reveals fruitiness and long persistence on the palate.

INFORMATION

Alcohol: 13% Alc./vol.
Residual sugar: 10 g/l.
Total acidity: 5.4 g/l.
pH: 3.6

SRP: USD 9.99