



Medrano Barrel Select

Maceration: Three to five days at 8° C / 46°F. Alcoholic fermentation was carried out with indigenous yeasts during 15 days at 25°-28°C / 77°-82°F. Post-fermentative maceration for ten days was followed by natural malolactic fermentation.

Aging: 100% in new and second use French oak barrels for 10 months.

Our Tasting

Visual: This Malbec displays a dark ruby red color and purplish hues.

Olfactory: In the nose, it's intense with aromas of raspberry, plum and licorice.

Gustatory: In the mouth, there are enveloping plum confiture and raspberry flavors with fine-grained sweet tannins, as well as notes of blackcurrant, dark chocolate and tobacco in the aftertaste. The wine has a lingering and elegant finish and its oak aging enhances and increases its complexity.

Country
Argentina

D.O. / Area
Mendoza - Argentina

Producer
Bodega Filus

Type
Red

Grape
100% Malbec.

Vintage
2019

Alcohol
14,5%

Bot/cx
12

