BODEGA
FILUS

Medrano Estate Malbec

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

Our Tasting

Visual: Nice violet color at first sight.

Olfatory: In the nose, appear some red fruits, plums and slight floral notes, with a sofi toasted vanilla at the end.

Gustatory: In the mouth, it „ s a medium body wine with plum and blackberry fruits combined with toasty notes and sweet tannins. Long finish.

Country
Argentina

D.O. / Area
Mendoza - Argentina

Producer
Bodega Filus

Type
Red

Grape
100% Malbec

Vintage
2020

Alcohol
14,5%

Bot/cx
12