



Technical Information

Country	Argentina
Region	Agrelo, Luján de Cuyo, Mendoza
Altitude	918 m.a.s.l.
Blend	60% Cabernet Franc, 30% Merlot, 10% Malbec
Winemaker	Martina Galeano
Body	Full
Oak	12 months in French oak barrels
Residual Sugar	2.0 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites

CASARENA

Sinergy Lauren Vineyard Blend

Region

Agrelo, part of the Luján de Cuyo region of Mendoza, sits on the western foothills of the Andes, about 20 miles south of the city of Mendoza. Wide diurnal temperature variation, with intensely sunny days and nights cooled by winds sweeping down from the Andes, combined with meticulous drip-irrigation, produce wines of great complexity and structure. This region is one of Argentina's best for Malbec but also produces great examples of Cabernet and Syrah.

Producer

Casarena are proud to be both custodians and interpreters of the distinctive terroir of Luján de Cuyo in Mendoza. The winery itself, built in 1937 and sympathetically renovated in 2008, sits in the heart of Perdriel. Single vineyard specialists, they produce a range of varietal and blended wines from four vineyards – Jamilla (which surrounds the winery), Lauren, Owen and Naoki – across Perdriel, Agrelo and Alto Agrelo. The certified sustainable vineyards are a tribute the diversity of the area. Each enjoys different elevation, sun orientation and soil composition allowing winemaker Martina Galeano to create markedly different profiles within a varietal to showcase the unique expression of each vineyard.

Viticulture

Surface clay with sand underneath. Drip irrigation and bilateral pruned cordon training. Manual harvest with a second berry selection.

Vinification

The grapes are harvested at the same ripening point and go through a double selection of bunches and grains. After de-stemming, the fermentation of each varietal is carried out separately, at a low temperature and with whole grain. Fermentation takes place in a combination of concrete tanks and stainless steel. Each varietal is aged separately for 6 months in first-use barrels. Then the blend spends 6 more months in second-use French oak barrels.

Tasting Note

Deep violet in colour with red hues; a perfumed nose of red and black fruits with herbal complexity from the Cabernet Franc component. The fresh herbal streak runs through the rich fruit on the palate alongside a roundness from Merlot and Malbec.

Food Matching

Grilled red meats, rack of lamb, celeriac steak, richly flavoured tagines.