



Technical Information

Country	Argentina
Region	Luján de Cuyo, Mendoza
Altitude	900-960 m.a.s.l.
Blend	100% Malbec
Winemaker	Agustín Alcoleas
Body	Full
Oak	12 months in French oak barrels
Residual Sugar	3.0 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites

CASARENA

Appellation Agrelo Malbec

Region

Located just south of Mendoza City, Luján de Cuyo is home to some of the most famous names in Argentine wine and was the first region to be recognised as an appellation in 1993. In the rain shadow of the Andes, viticulture is only made possible here by the Mendoza River bringing meltwater to the desert-like conditions. The high-altitude vineyards exploit an extended growing season (due to diurnal temperature variation) and stressed vines (due to poor, rocky soils) to produce bold, intensely flavoured wines, particularly Malbec.

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 winemakers to create markedly different profiles within a varietal to showcase the unique expression of each vineyard.

Viticulture

Selected lots chosen for their low production and total balance. Manual harvest in 15kg plastic boxes.

Vinification

The grapes go through a manual selection of bunches. After a careful de-stemming, the fruit ferments to whole grain with natural yeasts. To ensure maximum aromatic expression, fermentation temperatures remain low. In barrel, the wine undergoes spontaneous malolactic fermentation and clarifies naturally after several racking operations.

Tasting Note

Intensely coloured with a lifted nose of violets and red and black fruits; impressive density and balance on the palate with a richness of black fruits alongside attractive notes of tobacco and spice.

Food Matching

Grilled red meats, venison, slow-cooked pork, miso aubergines.