

PROEMIO

Proemio Wines

*Authentic
Wines*



AGING: *Un-oaked*

VARIETAL/S: *Malbec*

WINEMAKER: *Marcelo Bocardo*

BOTTLES PRODUCED: *50.000*

CELLAR RECOMENDATION: *3 years*

ORGANIC CERTIFIED

RESIDUAL SUGAR: 2,51

TOTAL ACIDITY: 5,61

PH: 3,76

ALCOHOL: 14,2

★ **94**pts Ultimate Wine Challenge (2016)

★ **90**pts James Suckling (2017)

★ **90**pts James Suckling (2018)

VINEYARDS: *10 year old vineyards in Russell - Maipú at 2,624 ft asl - Sustainable growth.*

SOILS: *Limestone - Calcareous - Alluvial.*

VINIFICATION: *Manual harvest. Fermentation and maceration in small concrete vats with indigenous yeasts. Malolactic fermentation. Unfined.*

TASTING NOTES

Bright red color with purple hues. Enticing aromas of red fruit, cherries and plum. Medium bodied with a velvety texture and a long, persistent finish, revealing its full potential.