



Benvenuto de la Serna is located in premier wine region of Valle de Uco, Mendoza. Their single-estate vineyard is located in Vista Flores, at the foothills of the Andes Mountains at 1100 meters elevation.

The alluvial soil in this area is known for being extremely stony with predominately high sand content, which allows the roots of the vines to reach incredibly deep into the ground while offering excellent drainage. Because of its semi-desert climate, the temperature spread between day and night can be up to 20 Celsius degrees. Due to its high elevation and exposure to hot desert sun, the fruit develops ripe, rich flavors, and deep colors, yet maintains a balanced acidity - the prized qualities of Valle de Uco grapes.

100% MALBEC

TRELLIS SYSTEM:

VSP (Vertical Shoot Position) - Drip irrigation system - harvest by hand in cases of 15-18 kg in mid and late April - Double grain and bunch selection.

TASTING NOTES:

With a base of Malbec and an equal proportion of Cabernet Sauvignon and Petit Verdot, this unparalleled blend is aged during 12 months in new French oak barrels.

The Malbec appears fruity in the nose, and spicy and vibrant in the palate. The Cabernet Sauvignon provides elegance and structure, as a perfect complement to the black fruit of the Petit Verdot.

ANALYTHICAL DATA:

Alcohol: 14.5 % by vol. Acidity: 6.04 g/l Residual Sugar: 1.96 g/l pH: 3.6

