



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	3 months in used French oak barrels
Residual Sugar	2.0 g/l
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites

CASARENA

505 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

Harvested during March, 50% hand-picked and 50% mechanized.

Vinification

The grapes are carefully de-stemmed and undergo a four-day cold maceration. The must is fermented at low temperatures (26°C) to achieve greater aromatic delicacy. The fermentation is completed with soft and delicate overruns until the moment of discovery.

Tasting Note

Rich, violet-inflected fruit aromatics on the nose with a touch of spice; rich and full palate, smooth and richly fruited. Bright acidity, good grip and a long finish.

Food Matching

Cheese-based dishes, pasta or grilled red meat.