

LAMUCHI WINES ZORRITOS

MALBEC 2023

APPEARANCE: Intense and strong reds with violet hues and good depth. High concentration, liveliness and clarity, some attributes that show an excellent varietal reference and an excellent condition according to its vintage.

AROMA: Captivating and perfumed aromatic profile. A delicious presence of black fruits combined with fresh red fruits begin to delight the nose. Spices such as black pepper, oregano, herbs, menthols, licorice, floral hints and soft smoky notes accompany and harmonize the interesting aromatic profile. Its identity is very well defined, charming and expressive.

Elegant and complex, they make up a set of virtues that captivate and excite.

TASTE: In the mouth there is personality, its character is expressed from its pleasant first palate, the firmness and power in its tannins, dry textures, refreshing and voluminous profile and silky textures. Complex and diverse sensations make it more than gratifying to taste with a long, fruity, persistent finish, leaving menthol and spicy aftertaste. Power, balance and complexity all in a single glass.

OVERALL EVALUATION: Malbec with identity, character and determination. Its main characteristics show a style full of textures and flavors. From beginning to end it proposes a diverse and interesting journey through fruits, spices and other sensations that gratify and caress the palate. Excellent present and with great potential over the years.

AGING: Its sensory characteristics predict positive development of 10 to 15 years when stored in correct conditions.

FOOD PAIRING: Its profile makes it very versatile for combinations, both gastronomic and enjoyable as a drink. Tasty, seasoned foods, from an appetizer to a dessert, can be an appetizing alternative. Baked meats, roasted vegetables, different types of empanadas, stews and chocolates are some ideas to enjoy. Its personality invites you to contemplate its consumption in situations of talks and long after-dinner conversations.

TEMPERATURE: Maintaining a correct temperature is extremely important and necessary for full enjoyment. Drink it cool, serve between 12º and 14º and let it warm up in the glass.

It is recommended to open the bottle, serve it and leave it in the glass for a few minutes to live the experience and step by step of proper aeration.