



THE OLDEST WINERY
IN THE AMERICAS

GRAN RESERVA MALBEC

100% Malbec.

Region: Parras de la Fuente, Coahuila.

Country: México.

Barrel Fermentation: 24 months ageing in new medium-toasted french and american oak barrels. 12 months ageing in bottle.

Color: High color intensity, maroon red color with carmine nuances.

Aroma: Complex aroma with marked notes of barrels: toasted oak, vanilla, star anise and a powerful expression of black fruits.

Taste: Velvety attack, balanced, lengthy persistence with an aftertaste of favorable evolution.

Temperature Serving: 18°- 20°C. (64 - 68 F°)

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