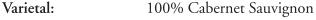
## INTIMO

## PATAGONIA ARGENTINA



Vineyard location: Winery owned old vineyards located in General Roca,

Alto Valle del Río Negro, Patagonia.

Harvest: The berries are carefully handpicked in small contai-

ners and timely delivered to the winery, 1 kilometer

away from the vineyard.

Yield: 9.000 Kgs per hectare.

Crafting: Cold pre-fermentation maceration for 48-72 hours,

followed by alcoholic fermentation at controlled temperature (25° to 27°C) in 9.000 L concrete vats, for a 15-day period, with periodical use of rack and return. The next step is the malolactic fermentation and later ageing of 10% of the volume in oak casks for 12 months, followed by bottling and further bottle

ageing for 8 months before its release.

Ageing potential: 10 years.

Alcohol: 13.7 % vol. Total acidity: 5.02 g/L Residual sugar: 2.23 g/L

## Tasting notes:

Intense garnet color, with brick reflections around the rim. On the nose, a fruity bouquet can be detected, with a stress on blackberries, currants and a hint of green bell pepper, which is characteristic of the varietal.

It is a medium-bodied wine, mellow and velvety, with a slight hint of vanilla and chocolate in the mouth, showing off a long finish.

It is a Patagonian classic.

## Pairing notes:

Different types of meats and pastas in complex and rich sauces.

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