

PACHECO PEREDA

Familia de Vinos

Generation after generation, the careful selection of vineyards has been a tradition of the Pacheco Pereda family.

MALBEC ORGÁNICO 2022

TASTING NOTES

This organic Malbec has an intense purple colour and aromas of plums, cherries and violets. On the mouth it is fresh with good structure and soft tannins.

PAIRING

Ideal with roast red meat, pasta and dark chocolate.

WINEMAKING

Fermentation in stainless steel at 26-28°C for 7 days. 7 days. 30% of the blend: aged for 6 months in medium toasted French oak barrels.

GRAPES

100% Malbec.

REGION

Agrelo, Luján de Cuyo, Mendoza

TECHNICAL INFORMATION

TA: 5,14 g/L **pH:** 3.68 **RS:** 5,14 g/L **ALCOHOL:** 13,5%

