

DENARIO

RESERVA MALBEC 2010

DENARIO
ESTATE GROWN & BOTTLED

ABOUT HUMBERTO CANALE

DENARIO wines are made with estate grown fruit from our vines located in Patagonia Argentina, one of the southernmost producing regions in the world. It is a family winery being the first one to produce wines in the region in 1909. All our fruit is estate grown.

GEOGRAPHY & CLIMATE

RIO NEGRO | PATAGONIA | Argentina

Located at 39.2º, Southern latitude, wines coming from one of the world's southernmost region. Its special climate, where nights are very cold and days intensely sunny, as well as its climatic amplitude, mainly during the 20 previous days to harvest are ideal factors for the development of fine grape varieties.

VINEYARDS

Well drained limestone, without any physical barriers. No presence of stones or boulders on the surface with occasional presence of pebble stones improves the drainage capacity of the vineyards. Irrigation by gravity, using canal aquifers. The irrigation water is high quality and purity meltdown water sourced at the Andes mountains

TECHNICAL DATA

Alcohol %: 14.0
Acidity: 5.1 g/l
Sugar g/l: 2.39 g/l
Case production: 4000
Estate grown and bottled
100% Malbec
Barrel ageing:
French and American barrels for
12 months

TASTING NOTES

Complex and elegant. Intense garnet color, with purple nuances.
On the nose, the ripe red berry notes complement subtle hints of vanilla and coconut, thanks to the careful oak ageing.
The taste shows a good full body and balance, with berry jam notes.
It is a well structured wine, with a complex and long finish

WINEMAKER

Horacio Bibiloni

UPC

604984450013



DEEPER ROOTS.