



CAPTURA

RED BLEND



VARIETAL: 62 % MALBEC 38% BONARDA

ORIGIN: MENDOZA

VOLUME: 14.70 %

RESIDUAL SUGAR: 2 g/L

WINEMAKER COMMENTS:

SIGHT: BRIGHT AND INTENSE RUBY RED COLOR, WITH VIOLET AND BLACK HIGHLIGHTS.

NOSE: FRUITS SUCH AS PLUM AND SPICES SUCH AS PEPPER STAND OUT. A HINT OF VANILLA MIXES ACHIEVING AN EXCELLENT MATCH. OUTSTANDING FRUIT AROMAS WITH AN ELEGANT WOODY CHARACTER THAT RESPECTS THE IDENTITY OF THIS BLEND.

MOUTH: ELEGANT AND STYLISH, DEPICTS AN EXCELLENT BALANCE BETWEEN FRESHNESS AND CONCENTRATION. UNCTUOUS AND INVOLVING WITH SOFT TANNINGS AND A PERSISTENT END.

IT IS SUGGESTED TO DRINK AT 17°C AND OPEN 15 MINUTES BEFORE DRINKING.