

# ClaSSicO

Fine Wines & Spirits

-est. 2002 -

# Mil Piedras Malbec



**Varietal:** 100% Malbec

**Practice:**

**Appellation:** Uco Valley (Argentina)

**Alcohol %:** 14

**Residual Sugar:** 4.33 gr / liter

**Elevation:** 1100 mts

**Dry Extract:** 29.8 gr / liter

**Production:** 12,500 cs

**Acidity:** 5.43 gr / liter

**ph:** 3.90

## Tasting Notes:

Cassis and blackberry aromas are bold and show a feral side as this breathes. Fresh and charged up on the palate, this hits with cassis and blackberry flavors in front of a fruity, not oaky finish. Drink this pleasurable, well-made Malbec now through 2017.

## Aging:

5 months in previously-used French & American oak barrels.

## Winemaking:

**Food Pairing:** Pair with grilled red meats or empanadas

## Accolades

2014 Wine Enthusiast **90** pts **BEST BUY**

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