



SALVADOR PATTI
BODEGA Y VIÑEDOS

Malbec

Varietal: 100% Malbec

Harvest:

2018. Manual harvest with boxes during the first and second week of March.

Breeding:

90 days in stainless steel tanks, in contact with French and American oak staves.

Tasting:

It has an intense and deep purplish color, Its aroma reminisces blackberries and plums. In the mouth it is complex, highlighting berries and notes coming from its aging in wood. Long and soft finishing.

Alcohol: 13,30 % v/v



Tecnología en bag in box



Longer Conservation: The wine is packaged with a flexible and vacuum pack and has no contact with the oxygen. This allows to keep the wine qualities intact, up to 4 months after it is opened.



Savings: It contains 3 l of varietal wine which equals 4 bottles of 750 ml.



Environment Preservation: With a 100-times lower carbon footprint, Bag in Box causes less contamination and waste.



Convenience: Unbreakable pack, easy to carry, lighter and less room needed.

