

Vinos Naturales Organic Malbec Torrontes Clarete Natural 2023 6x75cl

Grapes
Malbec
Torrontés

Region/Appellation
Mendoza

Alcohol by volume
13.00%

Residual Sugar
2 g/l

Total Acidity
7.13 g/l

Drinking Window
2024 - 2026

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed
22/12/2024

Winemaker Notes

Pale red with pink flashes, great impact on the nose, very fresh and fruity aromas reminiscent of fresh strawberries, raspberries, cherries, combined with a soft touch of floral notes from Torrontés which complete the profile of this wine. Good natural acidity that gives it a very particular freshness, combined with soft and juicy Malbec tannins. Fresh and easy to drink.

Vineyard

The natural wines of Santa Julia come from certified organic vineyards and have the least possible human intervention in their production process.

Winemaking

Co-fermentation of Malbec and Torrontés with indigenous yeasts from our organic vineyards located in Maipú. Short maceration of 15 days.

Vintage

The 2023 vintage was warm and very dry, which gave us excellent health and quality in the grapes. It is a year that is also characterised by lower yields, due to the frost in the spring of 2022. Knowing the particularities of each place in the vineyards, we were able to define the harvest time for each area very precisely, always in search of freshness, the expression of place and avoiding overripeness.

Food match

Grilled and Roasted White Meats

An ideal accompaniment to Salmon en croute

