

Doña Silvina Oak Aged Blend



A biodynamic red blend, complex and wonderful, which highlights raspberry jam, prunes, figs, vanilla, nutmeg and licorice. Structured and concentrated, with delicate acidity and silky present tannins. A pronounced and long finish where the oak is very well integrated with notes of tobacco, chocolate and hazelnuts. Ruby red color of medium high intensity.

Winery: Huentala

Region: Villa Seca, Maipú

Winemaker: Maricruz Antolin

Province: Mendoza

Varietal: Blend, Malbec 70%, Aglianico 30%

Country: Argentina

Alcohol: 14%

Vintage: 2014

Technical Notes:

pH: 3.64

Residual Sugar: 2.68 g/l

Aging: 100% aged 18 months in 1st and 2nd use French oak barrels

Pairing Suggestions:

- Filet Mignon with baked potato
- Fusilli with pesto sauce
- Wagyu beef with green bean almondine

