



Don Nicanor

NIETO SENETINER

MALBEC

Vintage
2018

Origim
Uco Valley & Luján de Cuyo, Mendoza.

Varietal Composition
100% Malbec

Ageing
12 months in french oak.

Technical Information
Alcohol: 15% | Acidity: 5,92 g/l | PH: 3,66

Tasting Notes
Wine of intense violet colour. Complex nose, with aromas of red and black fruits, floral notes such as violet and spices. On the palate it is fresh, elegant, with velvety tannins and great persistence.

Food Pairing
Grilled or baked red meats, game meats, semi-cured cheeses and stuffed or dried pasta with special sauces.

Serving Temperature
14 - 18° C

Decanter Suggestions
20 minutes before serving.


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DESDE 1888