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## CLOS DE CHACRAS WINEYARDS



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BODEGA DE FAMILIA





## WINE PORTFOLIO

## Region – Cuyo

EREDITÁ-  
MALBEC

Aged for 12 months in oak barrels, which adds complexity, softens the tannins, and adds subtle notes of vanilla and spices. This is key to balancing its fruity expression and giving it elegance. Ideal with red meats, grilled meats, pasta with intense sauces, aged cheeses, and Mediterranean dishes.

**Altitude:** ~1,120 meters above sea level

**Soil:** Sandy-loam. Well-drained soils that balance water retention and permeability, ideal for producing concentrated, high-quality grapes.

**Alcohol:** ~14.5% vol

**Total Acidity:** 5.47 g/L

**pH:** 3.9

**Residual Sugar:** 3.09 g/L

**Winemaker:** Silvio Alberto

**Cellaring Potential:** Up to ~8 years from harvest



Red



Malbec



Lujan de Cuyo, Mendoza, Argentina



91 Puntos James Suckling

91 IWSC

91 Descorchados



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