

José Cassata

MALBEC CLASSIC

Vintage: *Present year*

Varietal composition: *100% Malbec*

Production zone: *Barrancas, Maipú (first zone)*

Vine training: *Cordon system*

Irrigation: *Surface irrigation*

Vineyard age: *15 years*

Yield: *110 quintals per hectare*

Vineyard altitude: *720 mamsl*

Soil type: *Sandy loams. This region is characterized by the presence of surface rocks owing to its proximity to the Mendoza River.*

VINIFICATION

This wine is made in the traditional method, with the addition of carefully selected yeast and nutrients, macerated between 24 to 26 °C, and subjected to complete malolactic fermentation. Finally, it is stabilized and bottled.

TASTING NOTES

Appearance: *an intense red to the eye with shades of purple.*

Nose: *perfumes and freshness of plums, strawberries, cherries and raspberry marmalade*

Palate: *a round entrance, a strong taste of ripe red berries, and a long and pleasant finish*

Serving temperature: *16°C to 18°C*

Pairing: *grilled meat, freshwater fish and pasta with tomato or cream sauces*



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CABERNET SAUVIGNON CLASSIC

Vintage: *Present year*

Varietal composition: *100% Cabernet Sauvignon*

Production zone: *Santa Blanca, Maipú (first zone)*

Vine training: *Cordon system*

Irrigation: *Surface irrigation*

Vineyard age: *15 years*

Yield: *80 - 110 quintals per hectare*

Vineyard altitude: *740 mamsl*

Soil type: *Sandy loams. This region is characterized by the presence of gravel owing to its proximity to the Mendoza River.*

VINIFICATION

This wine is made in the traditional method, with the addition of carefully selected yeast and nutrients, macerated between 24 to 28 °C, and subjected to complete malolactic fermentation. Finally, it is stabilized and bottled.

TASTING NOTES

Appearance: *an exhibition of a deep red with touches of bordeaux and ruby*

Nose: *aromas of ripe red berries, white and black pepper*

Palate: *a soft entrance and peculiar taste of fragrant spices and fruit, as follows a long and pleasant finish*

Serving temperature: *16°C to 18°C*

Pairing: *grilled meat and spicy sauces*



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MALBEC ROBLE PREMIUM

Varietal composition: 100% MALBEC
Production zone: *Barrancas, Maipú (first zone)*
Vine training: *Cordon system*
Irrigation: *Surface irrigation*
Vineyard age: *35 years*
Yield: *80 - 100 quintals per hectare*
Vineyard altitude: *720 mamsl*
Soil type: *Sandy loams. This region is characterized by the presence of surface rocks owing to its proximity to the Mendoza River.*

VINIFICATION



This wine is made in the traditional method, with the addition of carefully selected yeast and nutrients, macerated between 24 to 28 °C, left for 10 days in contact with its own pomace, and subjected to complete malolactic fermentation. Finally, it is aged for 6 months in tanks with staves of French and American oak.

TASTING NOTES

Appearance: *an intense ruby red*
Nose: *main aromas are cherries, plum marmalade, nuts and a delicate scent of dried fruits, the ultimate expression of Malbec*
Palate: *the staves of French and American oak among which this wine ages gives it a subtle vanilla scent and the appropriate structure. With a strong entry, fruits are clearly perceived, particularly red berries, as well as the perfect balance between acidity and round tannins, concluding in a long and seductive finish.*

Serving temperature: *16°C to 18°C*

Pairing: *Grilled meat, creamy sauces and pasta.*

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MALBEC RESERVA

Varietal composition: *100% MALBEC*
Production zone: *Agrelo, Luján de Cuyo (first zone)*
Vine training: *Cordon system*
Irrigation: *Drip irrigation*
Vineyard age: *35 years*
Yield: *80 - 100 quintals per hectare*
Vineyard altitude: *940 mamsl*
Soil type: *Sandy loams with gravelly subsoil*

VINIFICATION

This wine is made in the traditional method, with the addition of carefully selected yeast and nutrients, macerated between 24 to 28 °C, left for 10 days in contact with its own pomace, and subjected to complete malolactic fermentation. It is then aged for 8 months in French oak barrels, stabilized and bottled.

TASTING NOTES

Appearance: an intense ruby red with purple tones
Nose: the aromas of fruit are as intense as they are reminiscent of ripe strawberries and plums, leading to notes of chocolate and vanilla, and a subtle smoked character, typical of the aging in oak barrels.
Palate: a vigorous balance with a round body, harmonious and properly structured
Serving temperature: 16°C to 18°C
Pairing: optional



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MALBEC GRAN RESERVA

Varietal composition: *100% MALBEC*
Production zone: *Agrelo, Luján de Cuyo (first zone)*
Vine training: *Cordon system*
Irrigation: *Drip irrigation*
Vineyard age: *35 years*
Yield: *80 - 100 quintals per hectare*
Vineyard altitude: *1100 mamsl*
Soil type: *Sandy loams with gravelly subsoil*

VINIFICATION

This wine is made in the traditional method, with the addition of carefully selected yeast and nutrients, macerated between 24 to 28 °C, and subjected to complete malolactic fermentation. It is then aged for 12 months in French oak barrels, stabilized and bottled.

TASTING NOTES

Appearance: an intense ruby red with purple tones
Nose: a vigorous intensity, reminiscent of ripe red berries. For its aging in oak, vanilla and chocolate are perceived. Nuts prevail, particularly almonds.
Palate: a structured wine with firm tannins and a sweet, direct entry. The mouthfeel exhibits the singular smoked character of the aging in oak barrels, perfectly combined with the taste of fruit, a great balance.
Serving temperature: 16°C to 18°C
Pairing: optional

