



TURNING WINE INTO LIFE

BLEND ICONO 2022

— GRAPE VARIETY

65% Malbec, 30% Merlot, 5% Chenin Blanc

The 3SAPAS Blend Icono is a wine of exquisite delicacy and profound complexity. Made from grapes grown in Alto Agrelo.

— WINEMAKING

This wine is the result of the cofermentation of three varieties that grow in different types of soil, all harvested on the same day and processed together. Through a process that includes pre-fermentative cold maceration and controlled alcoholic fermentation between 24 and 26°C, we aim to achieve velvety tannins and exceptional density in the wine.

— TECHNICAL DATA

ALCOHOL



ACIDITY



STRUCTURE



RESIDUAL SUGAR



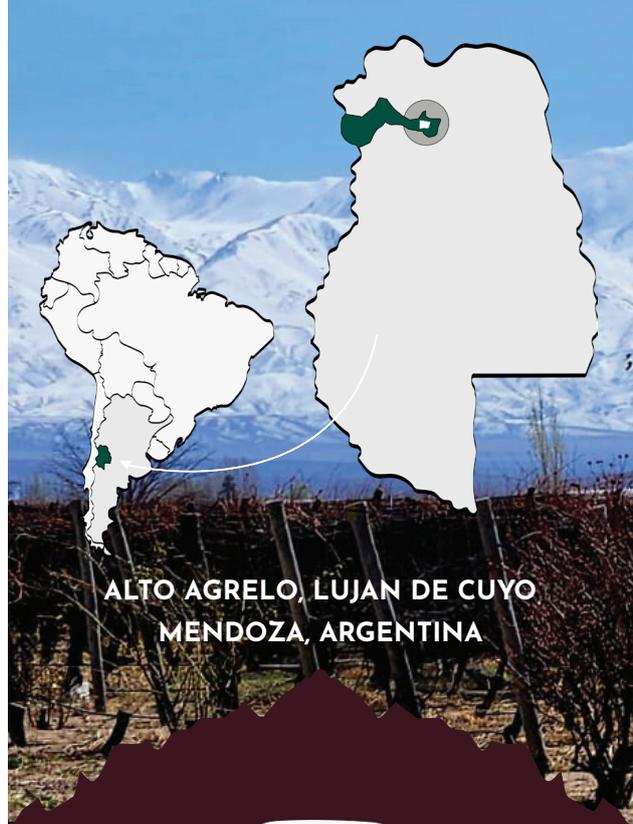
— AGING

The aging stage takes place in a selection of containers made from different materials. 50% of the wine ages in first-use Caucasian oak barrels for 8 months, while the rest is stored in a blend of small concrete and stainless steel containers. This process allows for a fine and delicate expression in which the wood imparts floral notes, while the fruit remains the indisputable star.

— AWARDS



— TASTING NOTE



ALTO AGRELO, LUJAN DE CUYO
MENDOZA, ARGENTINA

