

CHENTO

BODEGA CUARTO DOMINIO

MALBEC Single Lot

In honor of the people who labor in the vineyard of Mendoza. Chento is the fulfillment of their hard work and passion.

For over a century, our past generations have produced grapes and wines of quality and authenticity from the foothills of the Andes Mountains. This single vineyard wine of unique character is named after "Chento," the guardian of our estate for over 40 years.

Winemaking

While CHENTO VINEYARD SELECTION is special selection of 3 different parcels from our vineyard, CHENTO SINGLE LOT comes from one of those parcels, the one with more elegance, complexity and concentration.

The wines go through a cold pre fermentary maceration to preserve primary aromas, then a series of delestages and pumpovers during fermentation for a more balanced extraction. The juice is fermented for about 14 days at low temperatures and it is followed by a post fermentation maceration. The wines spends around 14 months in 100% French oak. Total production is 10 barrels, 8 second use and 2 new french oak barrales of 225 litters each.

Tasting Notes

The Chento Single Lot Malbec has a profound dark, color with rubicund highlights. In the nose it has black fruits, spices and violets aromas coming from the 95% malbec followed by some mineral and graphite notes from our 3% Cabernet franc and some herbal notes coming from 2% Petit verdot. Great concentration and very well balanced acidity along with soft silky tannins, ripe plum, chocolate flavors and persistent finish.

Technical data

Varietal: 95% Malbec – 3% Cabernet Franc – 2% Petit Verdot
Alcohol: 13,9%
Total acidity: 5.2
PH: 3.6
Residual sugar: 3,5 g/l

