Crios Sustentia Malbec Organic





WINEMAKING: Destemmed. Fermented in stainless steel tanks with selected yeasts at $24^{\circ}-26^{\circ}\text{C}$ ($75^{\circ}-79^{\circ}\text{F}$). Total maceration of 20 days. One

daily pump-over.

ALCOHOL BY VOLUME: 14.5%

AGING: Seven months in stainless steel tanks. No oak ANNUAL PRODUCTION: 2,000 cases (12-bot)

THE STORY

With a strong desire to forge a legacy for her family, Susana Balbo, Argentina's first female winemaker, created CRIOS wines in honor of her children, José and Ana. The intertwined hands represent those of the three family members and also symbolize valuable tools for creation and action.

PHILOSOPHY: Crios has the Susana Balbo winery pillars (courage, bonds and passion for quality) at its core, and it also represents our belief in the TRANSFORMATIVE POWER OF HANDS, which allow us to weave bonds, cultivate the land, and craft each wine with love and care.

BIOGRAPHY: Susana Balbo: First female winemaker in Argentina

José Lovaglio Balbo: winemaker graduated from the UC Davis & Susana's son

Ana Lovaglio Balbo: a natural and nurtured female entrepreneur & Susana's daughter

THE ADJECTIVES

OVERALL: Medium-bodied, round and pleasant AROMAS / FLAVORS: Red fruits: especially raspberries MOUTHFEEL: Very round tannins, a pleasant finish

THE SELLING POINTS

An organic, estate-grown Malbec, with sustainable packaging

AWARDS: 90pts James Suckling SUSTAINABILITY: Certified Organic

PAIRINGS: Roasted meats and/or game meats.



