HARMONIE

2016

Red wine / aged

Winery	CarinaE
Appellation	Mendoza I.G, Maipu
Grapes	100% Malbec
Aging	12 months in French oak barrels
Vinification	Fermented at 25 - 27°C, 1 week maceration, complete malolactic fermentation.
Soil	Alluvial soil with sandy surface influenced by the Andes Mountains
Density	7,000 kg /ha
Alc. Vol.	14.5%
Production	6,268 bottles
UPC Bar Code	831487000012

Tasting Notes

The intense color, concentration and volume of this wine are enhanced by the perfect maturity of the grape. Its aromas are associated with plums, red fruits, with a touch of vanilla and roundness contributed by the barrels. It is recommended to decant it for a few minutes and pair with meat, pasta or mature cheeses.

Honors, Ratings, Reviews

2019: 91 pts, James Suckling (2015 vintage)
2018: 91 pts, James Suckling (2014 vintage)
2015: 90 pts, Master Wine Guide (2011 vintage)
2015: 92 pts, Vinus Mendoza, Gold medal (2012 vintage)
2014: Argentinian Wine Awards: Silver Medal (2011 vintage)
2013: 90 pts, Tasted Journal- Bordeaux (2010 vintage)

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Brigitte and Philippe Subra moved from France in 1998 to live in Mendoza, Argentina. In January 2003, with a lot of enthusiasm they decided to try a different lifestyle, and created CarinaE. This boutique winery is dedicated to producing high quality wines with grapes that are grown in its own old vineyards of low yields located in Maipú, in the traditional first zone of Mendoza.

They have succeeded in this great adventure thanks to the support of Michel Rolland´s team, who contribute greatly to the enological aspect. From its very first years, this collaboration has allowed conceiving wines very well received by the critics.
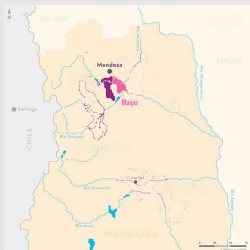
CARINAE

HARMONIE MALBEC 2016
RED WINE
MENDOZA

Carinae (latin: from Carina). Carina -one of the most stunning constellations in the southern sky, situated in the milky way- is comprised of a multitude of stars. Carina looks down upon our vineyards every night during harvest.

This wine is produced with grapes grown in our vineyards of Perdriel and Cruz de Piedra, it shows an intense color and a good concentration. Typical notes of this variety can be found, as red berries and plums, with an aging of 12 months in french oak barrels.

PRODUCT OF ARGENTINA
PRODUCED AND BOTTLED BY CARINAE S.A.
WINERY N° B-72890
CRUZ DE PIEDRA - MAIPU - MENDOZA - ARGENTINA
EXPORTER B - 87779

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GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTHE PROBLEMS.

CONTAINS SULFITES   750ml

14,5 %ALC BY VOL

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