

Vinos Naturales Organic Malbec / Torrontés Clarete Natural 2024 6x75cl

Grapes

80% Malbec
20% Torrontés

Region/Appellation
Mendoza

Alcohol by volume
13.5%

Residual Sugar
18 g/l

pH
3.64

Total Acidity
615 g/l

Drinking Window
2025 - 2026

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed
15/12/2025

Winemaker Notes

Color: pale red with pink sparkles. Aroma: High-impact intensity on the nose, with very fresh and fruity aromas reminiscent of fresh strawberries, raspberries, cherries, combined with a soft hint of floral notes from Torrontes, which complete the profile of this wine. Flavor: Good natural acidity that provides a very particular freshness, combined with soft and juicy Malbec tannins. Fresh and easy to drink.

Vineyard

Handpicked organic grapes

Winemaking

Natural Wines are those that have the minimum possible intervention of man. Sulphites are not added. Natural yeasts are used, and the wine is bottled unfiltered. Classic fermentation with indigenous yeasts and maceration for 15 days.

Vintage

The 2024 harvest shows high quality and health throughout. Although temperatures during the ripening phase resembled those of a warm and dry summer, the wines exhibit a lot of freshness, with excellent natural acidity and balance.

Food match

Enjoy with sautéed shrimps

