

# Vinos Naturales Organic Malbec / TORRONTES 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

11/02/2026

## 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

