

Crios

Sustentia Malbec Organic

THE FACTS

COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Agrelo

CEPAGE: 100% Malbec

WINEMAKING: Destemmed. Fermented in stainless steel tanks with selected yeasts at 24°-26°C (75°-79°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.

