



GARDEL WINES

Carlos Gardel

ANDES GROWERS · GARDEL ORIGEN

Gardel Origen

Malbec

DESCRIPTION

Born in Luján de Cuyo at 1,000 meters above sea level, this Malbec takes advantage of its stony and sandy soils to achieve a unique natural freshness. Its production includes a brief 3-month aging period in oak barrels, just enough to add complexity without overshadowing the fruit. It is a 100% varietal wine, balanced and approachable, reflecting the natural elegance and charisma of Carlos Gardel in every glass.

TASTING NOTES

To the eye, it showcases a bright red color with attractive violet reflections. The nose is a festival of freshness: dominated by a floral and fruity profile, with clear hints of black fruits such as plums and blueberries. On the palate, it stands out for its soft and fresh tannins, offering an agile and pleasant drink, ideal for enjoying at a cool temperature.

PAIRING

Thanks to its recommended serving temperature (between 12° and 15°C), it is an extremely versatile red wine. It pairs perfectly with pastas in light sauces, lean grilled meats, or a good 'picada' of cold cuts. Its freshness also makes it ideal for accompanying pizzas or enjoying it on its own as a refreshing aperitif.



TECHNICAL DATA

COUNTRY	Argentina
PRODUCER	Andes Growers
VINTAGE	2025
VOLUME	750 ml
REGION	Luján de Cuyo, Mendoza
ALCOHOL CONTENT	13,5 %
GRAPE	Malbec
TEMPERATURE	Between 12 and 15 °C
TYPE	Fine Dry Red Wine
CLOSURE	Cork / Screwcap (buyer's choice)