

## contempo Inferno Red Blend 2016

### STORY

Are you contempo? Contempo is defined as showing the latest style. Whereas the packaging will remain consistent over time, the style of the wine will continually adapt to the wandering palates of the youthful wine consumer.

### VINIFICATION

All of the red varietals in this blend go through the following processes within vinification:

Fermentation: 6 to 7 days at 25°C in temperature controlled stainless steel tanks with oak inner staves. Maceration Period: 3 days in contact with its solid parts. Malolactic Fermentation: The wine is pumped to larger vats and kept at 18°C for malolactic fermentation to occur. Finally the wine is clarified, cold stabilized, filtered and bottled. Oak Treatment: Inner staves used during fermentation, covering 20% of the surface area.

### TASTING NOTES

A delicious red blend. Displays great fruit flavors of black raspberry, dark chocolate and rich tannins. A smooth, and delicious finish. Superb Quality and Value! An absolute gem.

Pairs well with ribs, pizza, burgers, chili, pastas and moderately spicy foods.

### ACCOLADES:

- ◆ **98 POINTS** - Just Wine Points  
(\*latest rating)



REGION: Famatina Valley - La Rioja, Cuyo Region, Argentina  
VARIETAL: 40% Syrah, 30% Merlot, 20% Cabernet, 10% Bonarda  
VINTAGE: 2016  
ACIDITY: Balanced  
ALCOHOL: 13.9%

