

URBAN

THE MODERN LIFESTYLE WINES

URBAN

MALBEC

Vintage: 2020

Grapes Origin: Our own vineyards located in Barrancas, Maipú, Mendoza.

Altitude: 850 meters above sea level.

Winemaking: Traditional fermentation and maceration. The process was carried out at a controlled temperature to preserve the wine's color and aroma potential. Malolactic fermentation, stabilization and bottling. Aging in the bottle for 6 months.

TASTING NOTES

Color: Elegant and vivacious deep red color.

Aroma: Good intensity of varietal aromas like red fruits, cherries and violets.

Flavor: Fresh and balanced palate, easy to drink and with a nice aftertaste.



URBAN

CABERNET SAUVIGNON

Vintage: 2020

Grapes origin: Barrancas, Maipú,
Mendoza.

Altitude: 850 meter above sea level.

Winemaking: Traditional fermentation and maceration. The process was carried out at a controlled temperature to preserve the wine's color and aroma potential. Malolactic fermentation, 30% of the wine is aged in American oak. Stabilization and bottling. Aging in the bottle for 6 months.

TASTING NOTES

Color: Deep red with ruby hues.

Aroma: Typical notes of pepper combined with fruity notes. Red currants aromas prevail but it also displays some soft smoky notes.

Flavor: Intense, its young tannins provide good structure and presence in the palate. It has a long, lingering finish.



URBAN

CABERNET FRANC

Vintage: 2020

Variety: Cabernet Franc

Grapes origin: Barrancas, Maipú,
Mendoza

Winemaking: Grapes are traditionally fermented for 7 days in steel tanks at low temperatures, with daily pumping over. Complete malolactic fermentation. Once bottled evolves in bottle for 3 months.

TASTING NOTES

Color: Bright red color with medium intensity and ruby hues.

Aroma: Fresh red fruits as cherries, strawberries and blackberries. Subtle spices aromas and notes of tobacco and licorice.

Flavor: Balanced, soft tannins and silky texture. The end remains elegant and persistent.



URBAN

TORRONTES

Vintage: 2020

Grapes Origin: Barrancas, Maipú,
Mendoza

Altitude: 850 meter above sea level.

Winemaking: Cold skin maceration for 6 hours, during the pneumatic press. Controlled fermentation using selected yeasts.

The process was carried out at a low temperature to enhance its fresh and fruity characteristic aromas. Stabilization and rapid bottling, avoiding exposure to air.

TASTING NOTES

Color: Light yellow with golden hues.

Aroma: White flower aromas such as roses or jasmines.

Flavor: Intense entrance with a fresh acidity and well balanced fruit.



URBAN

SAUVIGNON BLANC

Vintage: 2020

Grapes Origin: El Cepillo, Valle de Uco, Mendoza.

Altitude: 850 meter above sea level.

Winemaking: Soft pneumatic pressing. Fermentation for 15 days using selected yeasts. The process was carried out at a low temperature to enhance its fresh and fruity characteristic aromas. The wine was left in contact with fine dregs to foster creaminess and unctuousity. Then it was carefully filtered, and bottled avoiding exposure to air.

TASTING NOTES

Color: Bright yellow with green tones.

Aroma: Fruity aromas, such as grapefruit, with delicate floral notes.

Flavor: Good balance between fruit and acidity. A fresh and crisp wine.

