




SANTA JULIA

La Vaquita Clarete Natural

www.santajulia.com.ar

VARIETALS	80% Malbec, 20% Torrontés
VINTAGE	2025
REGION	Maipú, Mendoza, Argentina
TECHNICAL DATA	Alcohol 13% Total acidity 5.3g/l Residual Sugar 1.8g/l
APPEARANCE	Pale red with pink sparkles.
NOSE	High-impact intensity on the nose, with very fresh and fruity aromas combined with a soft hint of floral notes from Torrontés.
PALATE	Good natural acidity that provides a very particular freshness, combined with soft and juicy Malbec tannins. Fresh and easy to drink.
VINIFICATION	The must macerates for 10 days and both grapes co-ferment with the whole grains without adding commercial yeasts.
PAIRING	This wine is best enjoyed slightly chilled. Its versatility makes it ideal for paella, spicy Asian dishes, tuna tartare, roasted vegetables, and fresh cheeses.
RATINGS	3.8 ★★★★ VIVINO 
ORDER CODE	AR0099

