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## DON PASCUAL BIVARIETALES

The Don Pascual bi-varietal line speaks of synergy: the aromatic synergy and flavors that result from the union between two varieties of grape, each bringing its strengths to the blend to achieve very pleasant wines that are easy to drink and enjoy.

### MALBEC / MARSELAN

Malbec, like Marselan, finds its origins in the South of France. Both have small to medium sized berries and thick skins which allow them to produce wines with high levels of color and tannins. They complement each other very well aromatically: Malbec with smoky and black fruit notes and Marselan (the genetic cross of Cabernet Sauvignon and Grenache Noir) with aromas of red fruit, fresh vegetation and flowers, culminating in a refined bouquet.

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#### Composition and Winemaking

The composition percentages vary each year to ensure the best balance of Malbec and Marselan. The grape clusters are manually harvested, destemmed and vatted separately in stainless steel tanks to express the singularity of each varietal. To keep the aromatic potential at its optimum, the temperature is maintained at approximately 22°C (72°F) during maceration and fermentation.

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#### Tasting Notes

Don Pascual Malbec / Marselan is a dark red color, with violet hues. The nose is characterized by subtle and delicate notes of strawberry, violet, fresh grass, iodine, smoke.

Notes of plum and dates coalesce nicely on the palate. Very well balanced due to its lively acidity and velvety tannins. In addition to the elegant structure, it has a considerable amplitude which prolongs the finish.

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#### Service and Consumption

Don Pascual Malbec / Marselan is suggested to be enjoyed at a temperature of 16 - 18°C (60 - 64°F) and is ideal to accompany a mushroom pasta or pork tenderloin.

