



MALBEC ROSÉ

DESIGNATION OF ORIGIN Agrelo y Perdriel, Luján de Cuyo, Mendoza, Argentina.

COMPOSITION 100% Malbec

HARVEST Harvest during March.

WINEMAKING

Hand selection of clusters. Direct press. After a care destemming, a maceration of almost 12 hours takes place within the press.

Fermentation occurs with autoctonous yeasts at a very low temperature –approximately 8 °C (45 °F)– to ensure high intensity of its defined flavors and delicate aromas, same as its characteristic color. Malolactic fermentation does not take place.

FERMENTATION 100% in stainless Steel tanks.

ALCOHOL 12,5% Vol

ACIDITY expressed in tartaric acid 6 g/l

PH 3.3”

TASTING NOTES

Elegant pale pink color with golden sparkles. The nose has subtle notes of young red fruit, as well as citrus notes and fresh groceries. In the mouth it is a wine of elegant acidity and large volume. Its marked final freshness is achieved thanks to its fruity profile.