



HEY ROSÉ! 2024

Hey Rosé! expresses the versatility of Malbec to adapt itself to all types of wines. Harvested in the beginning of February, pressed directly and fermented at low temperatures. The acidity is natural and has great aromatic expression.

VINEYARDS AND SOILS

Grapes coming from Perdriel, Luján de Cuyo, on Mendoza's riverside, a vineyard planted at 950 masl on loam clay soils.

In our vineyards, we don't use any herbicide or systemic products, managing them in an agro-ecological way.

VARIETY

Malbec 100%

HARVEST TIME

Early harvest, first week of February.

AVERAGE YIELD 12.000 kg/ha

ALCOHOL 12% v/v

pH/ACIDITY 3.15/7.2

RESIDUAL SUGAR 1.8

HARVEST

Hand harvested in small 20 kg cases, in order to keep the integrity of each cluster.

SELECTION

A meticulous handmade selection is performed prior vinification.

WINEMAKING PROCESS

The winemaking process is protective, without pellicular maceration, gently pressed and fermented at low temperatures between 14° and 16°C, in concrete eggs, with indigenous yeasts.

AGING

Aging continues in small concrete vats for 3 months.

AGING POTENTIAL 7 years

TASTING

Beautiful pink salmon color. In the nose it presents white flowers and citric aromas. A fresh and elegant wine, perfect for a summer sunset.