

## PIUQUENES – MALBEC ROSE

**ORIGIN:** La Consulta, San Carlos, Mendoza, (Argentina)

**VARIETIES:** 100% Malbec

**ANALYSIS:** *Alcohol:* 13.60 %

*pH:* 3.5

*Total Acidity:* 5.20 g/l



**VINEYARD:**

This malbec comes from our own vineyard surrounding winery.

Altitude: 1050m or 3214 ft. Age of vines: 20 years

**MARKETS:**

United States; Canada; Brazil; Peru; Hong Kong; Philippines; Thailand; Poland; Lithuania; Lithonia; Japan; China; New Zealand; Australia; Korea; Ireland; Germany and Nigeria.

**PROCESS:**

Hand-Harvested during first week of April, keeping a correct ripen between tannins and sugar level. Stemming machine is used to obtain a whole berries and keep the fruit and avoid oxidation process. We keep only 8 hour of contact between skin and juice, after that time we press and keep the process as a white wine. The Alcoholic fermentation takes 15 days, time we carefully keep the temperature controlled. We do not allow malolactic fermentation in this Rose, mainly to keep the red berries fruits that make it elegant and drinkable.

**TASTING NOTES:**

A dazzling example of a dry rose full of character. Cranberry and pomegranate on the nose with the fruitiness carrying through on the palate alongside loads of depth and acidity. Easy to drink wine ideal to enhance the spirit.

**FOOD PAIRING:** ideal to serve with soft cheeses, dry fruits as nuts, soft desserts, pasta and salads.

**WINEMAKER:** Lic. Sergio Gimenez.

**BOTTLES PER CASE:** 12 x 750 ml

PLEASE CHECK LISTING FOR CURRENT VINTAGE