



BELASCO DE BAQUEDANO

ROSA

100% MALBEC
2007

Harvest

Harvest:	By hand
Vintage:	April, 2007
Appellation:	Agrelo, Luján de Cuyo Mendoza, Argentina
Age of the vines:	98 years
Yield:	4.0 tons per acre

Vinification

Maceration:	12-24 hours pre-fermentative cold
Fermentation:	Native yeast, 16°C, 12 days
Aging:	Unoaked

Technical Information

Alcohol:	13%
Total Acidity:	5.10 g/l
Volatile Acidity:	0.29 g/l
pH:	3.25
Residual Sugar:	2.13 g/l
Free SO ₂ :	28 mg/l
Total SO ₂ :	98 mg/l

ROSA DE ARGENTINA This rosé is crafted from our finest Malbec grapes, and like the flower it is named for (the elegant rose), bursts with beauty and freshness. It is a “must try” – a rare find of bright red ruby color. This well-structured wine boasts lavish cherries, ripe raspberries and strawberries on the nose and in the mouth, with a stylish and crisp finish.

