



BELASCO DE BAQUEDANO

ROSA

100% MALBEC
2008

Harvest

| | |
|-------------------|---|
| Harvest: | By hand |
| Vintage: | April, 2008 |
| Appellation: | Agrelo, Luján de Cuyo Mendoza, Argentina |
| Age of the vines: | 99 years |
| Yield: | 4.0 tons per acre |

Vinification

| | |
|---------------|-----------------------------------|
| Maceration: | 12-24 hours pre-fermentative cold |
| Fermentation: | Native yeast, 16°C, 22 days |
| Aging: | Unoaked |

Technical Information

| | |
|-------------------------|----------|
| Alcohol: | 13% |
| Total Acidity: | 6.01 g/l |
| Volatile Acidity: | 0.42 g/l |
| pH: | 3.27 |
| Residual Sugar: | 3.13 g/l |
| Free SO ₂ : | 30 mg/l |
| Total SO ₂ : | 88 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.

