



## BELASCO DE BAQUEDANO

# ROSA

100% MALBEC  
2009



### Harvest

Harvest:	By hand
Vintage:	April, 2009
Appellation:	Agrelo, Luján de Cuyo Mendoza, Argentina
Age of the vines:	100 years
Yield:	4.0 tons per acre
Production:	800 cases

### Vinification

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

### Technical Information

Alcohol:	13.10%
Total Acidity:	5.66 g/l
Volatile Acidity:	0.35 g/l
pH:	3.32
Residual Sugar:	1.00 g/l
Free SO <sub>2</sub> :	30 mg/l
Total SO <sub>2</sub> :	92 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.

