



ROSA

100% MALBEC
2010



Harvest

Harvest:	By hand
Vintage:	April, 2010
Appellation:	Alto 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:	12.8%
Total Acidity:	5.29 g/l
Volatile Acidity:	0.42 g/l
pH:	3.33
Residual Sugar:	1.11 g/l
Free SO ₂ :	33 mg/l
Total SO ₂ :	110 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.

