

Brut Nature Rosé

MALBEC

MENDOZA
ARGENTINA

Vivacious, bright and crisp, this sparkling Malbec Rosé is crafted from the finest grapes from our 100-year-old vineyards in Alto Agrelo, Luján de Cuyo. Brilliant floral aromas and deep, Malbec flavors of cherry, plum and strawberry.

Appellation: Alto Agrelo Valley, Luján de Cuyo, Argentina

Age of Vines: 103 years old

Alcohol: 11.5%

Yield: 5.0 tons/acre

Maceration: 12-24 hours of pre-fermentation cold maceration at 50° F

Fermentation: First fermentation of must without skin contact with native yeasts at 60° F for 18 days, then second fermentation for 30 days in pressure tank.

Aging: 3 months in bottle

Total Acidity: 6.30 g/L
Residual Sugar: 2.5 g/L

pH: 3.20

