



Faithful to its French origins, Cuvelier Los Andes created this Rosé with the goal of producing a Côtes de Provence-style Rosé with Malbec. This direct press Rosé is fresh and balanced with intense floral aromatics.



Technical Data

100% Malbec

Location: Uco Valley, Vista Flores, Tunuyán, Mendoza, Argentina.

Alcohol: 12.3%

Acidity: 6.74 g/L

Residual Sugar: 2.37 g/L

pH: 3.5

Dry Extract: 21.9 g/L

Production: 15.000 Bottles

Vineyards

Total area: 65 hectares.

Area in production: 55 hectares.

Altitude: 1000 meters above sea level.

Plantation density: 5500 plants per hectare in vertical trellising system.

Yield: 5000 a 6000 kg per hectare.

Harvest: manual in 12 kg boxes.

Wine Making

Direct press Rosé. Maceration with the skin for 6 hours in the press. Alcoholic fermentation in stainless steel tank during 30 days at low temperature (60°F). Cold stabilization (40 °F) for 15 days. Filtered and bottled at the end of April 2018.

Tasting Note

Appearance: beautiful pale salmon color with pink hues. Very attractive.

Aroma: intense with notes of citrus, flowers and fresh fruit such as apricots.

Mouth: fresh, juicy, crisp and easy to drink. Very good.