

ROSÉ MALBEC 2023

SAME TERROIR, DIFFERENT EXPRESSION OF MALBEC



True to the French origins of the family, Cuvelier Los Andes conceived this rosé in a Côtes de Provence style. An early harvest and direct press rosé.



Technical Data

100% Malbec

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

Alcohol: 12.5%

Acidity: 7,04 g/L

Residual Sugar: 1.8 g/L

pH: 3.16

Dry Extract: 20,20 g/L

Production: 20.500 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: 7.000 kg per hectare.

Harvest: manual in 12 kg boxes.

Grapes Certified Organic

Wine-Making

Direct press Rosé. Skin maceration for 4 hours in the press. Alcoholic fermentation in stainless steel tank for 30 days at low temperature (60°F). Cold stabilization for 15 days, filtration and bottling in April 2023.

Tasting Note

Appearance: Typical of his styles, onion skin with slight pale pink reflections. Very pretty.

Aroma: Intense fruit-forward and seductive with notes of fresh fruits such as peach and apricot, as well as white flowers notes.

Palate: Fresh entry, delivering the same notes as in the nose, with balanced and silky acidity.