

ROSILLO ROSÉ OF MALBEC

Vineyard location La Consulta, Uco Valley, Mendoza, Argentina. Altamira estate (1250 masl)

Composition Variety Malbec 100 %

Cultivated surface Malbec vineyard: 10 hectares planted in 1980

Vineyard systems Trellis system, Gouyot single pruning system. Irrigation system: drop system. Hail protection: Anti-hail netting, Grempiule system.

Harvest Manual harvesting using plastic baskets with a 15 kg capacity, avoiding the crush of the berries.

Yield 85 quintals/Hectare.

Vintage 2008

Climatic conditions The season 2007-2008 had particular climatic conditions. The grapes ripened fifteen days later than usual. This happened at the beginning of autumn, when the days were warm and the nights were cold, a slow riping process occurred and the grapes reached an excellent balance between sugar and natural acidity. The combination of these factors produced wines of great intensity of colour and character.

Winemaking Process Grapes are hand picked. The clusters are selected manually before they are poured into the destemmer. The elaboration process of this wine includes pressing and maceration in stainless steel tanks, very slow fermentation at 12 °C, cooling and careful bottling. It has been ageing in stainless steel tanks, in contact with lees. Its maximum bottle ageing time is 3 months. All these techniques extract from the solids, the characteristics of the varietal, the primary aromas, and the intensity of the colour.

Analysis Density 0.990, Alcohol: 13.30 % v/v, Residual sugars: 3.15 gr./L
Total acidity: 6.70 gr./L, Volatile acidity: 0.30 gr./L, pH: 3.22

Tasting notes *Colour:* This rosé has a dark vibrant pink colour. *Nose:* It displays special aromas of ripe wild strawberries. *Mouth:* On the palate, it reveals strawberries and cherries along with subtle spicy notes. It features a surprising volume and unctuousness and it has a great body for a rosé wine. Clean, sweet and dry finish.

Comments Malbec is Argentina's emblematic red grape variety. An exotic wine, very fresh and well balanced. It has a fresh and lively palate and long finish with floral aromas and fruity finish. It has a good balance between sugar and excellent acidity. Its flavours make it possible to imagine the grapes it was made from. Approachable and very drinkable.

Commercial brand DOMADOS - Rosillo

Package 75 cl./bottle; 12 units/case

Label design by Boldrini & Ficcardi

