

## ROSILLO MALBEC

**Vineyard location** La Consulta, Uco Valley, Mendoza, Argentina. Altamira (1,250 masl) and El Pollo (1,100 masl) Estates.

**Composition** Variety: Malbec 100 %

**Cultivated surface** Malbec: 4 hectares planted in 1980.

**Vineyard systems** Trellis system, Gouyot single system. Irrigation system: traditional superficial furrows and drop system. Hail protection: Anti-hail netting, Grembiule system.

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

**Yield** 85 quintals/Hectare

**Vintage** 2007

**Climatic conditions** The season 2006-2007 had notable climatic variations. An annual rainfall of 205 mm, gave outstanding healthy vineyards this year. Spring was temperate, which helped the excellent growth of the canopy. Summer was quite hot, with marked differences between day and night providing high concentration of organic compounds (*polyphenols*).

**Winemaking Process** Grapes are hand picked. The clusters are selected manually before they are poured into the destemmer. Ten per cent of the juice is drawn off allowing a longer contact of solids and liquids in order to increase concentration of flavors and aromas. The alcoholic and malolactic fermentation occur spontaneously in the steel tanks. The maceration with the grape skins takes about twenty days at a controlled temperature, pressing them daily, pumping over the pomace, and transferring it to different tanks. All these techniques extract from the solids, the characteristics of the varietal, the primary aromas, and the intensity of the colour.

**Analysis** Density: 0.994, Alcohol: 13.8 % v/v, Residual sugars: 2.30 gr/l  
Total acidity: 5.59 gr/l, Volatile acidity: 0.51 gr/l, pH: 3.6

**Tasting notes** Colour: Lively intense red wine with purple tinges. Nose: Plum, cherry and raspberry aromas with a sprinkle of freshly wood shaving. It features floral aromas of violets. Mouth: Prunes, cherry, blackberries and figs give vigorous notes, which together with sweet rounded tannins and balanced acidity render a persistent finish.

**Comments** Popular and emblematic Argentinian variety. On the palate, it is concentrated and mouth filling. Consistent and affordable.

**Commercial brand** DOMADOS - Rosillo

**Package** 75 cl./bottle; 12 units/case

**Label design by** Boldrini & Ficcardi

