

CALAMACO ROSE MALBEC



Varietal Composition: 97% Malbec - 3% Cabernet Sauvignon.

Vineyard: 100% Agrelo (980 m.s.n.m.).

Harvest: Manual harvest in 18kg. boxes, done in the last 2 weeks of February. These grapes are harvested before the grapes used for the red wines, to keep its natural acidity and low alcohol

Production: Once the bunches get to the winery a 2 days maceration starts to obtain its characteristic color. Once the marc and the seeds are removed, fermentation starts in stainless steel tanks at a temperature of 13°C. In May, this wine is stabilized and bottled to maintain its freshness and aromas. Without bleeding.

Tasting Notes:

Color: Bright cherries with intense pink dashes.

Aromas: The grape fruit and strawberry blend with violets.

Palate: Delicate acidity, medium body and fresh ending.

Datos Analíticos:

Alcohol: 13,5 % v/v

Acidity: 5,88

PH: 3.33

Residual sugar: 1,90 g/l