



PIETRO MARINI MALBEC ROSADO



Varietal composition: 100 % Malbec

Alcohol volume: 13.95%

Total acidity: 6.93 g/l

Volatile acidity: 0.54 g/l

Sugar content: 1.85 g/l

Extract: 22.70 g/l

Vineyard yield: 6 tons per hectare.

Vineyard conduction system: espalier.

Irrigation system: drip irrigation.

Harvest: grapes were hand harvested in small bins of 20 kgs. Harvested on March April

Vineyard location: Cafayate, Alto Valle Calchaquí, Salta, Far NW Argentina, Own 15 years old vineyards at 5900 feet above sea level.

Wine making process: prior crushing, grapes were hand sorted. Slow alcoholic fermentation. Fermentation at low controlled temperature (20°C) produced by selected yeasts. Extended Fermentation (25 to 30 days) in stainless steel tank.

Tasting notes: bright, lively and very elegant salmon dimmed color. In the nose, we find fragrances of red and white fruits as cherry, morello cherry and peach. In the mouth, it is of refreshing input with a sweet touch and good persistence. Excellent acidity, elegant, agile and easy to drink.

Service temperature: 6°C to 8° C

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