



LA CALERA Malbec Rose 2019

Varietal Composition: 100% Malbec

Vineyard: Maipu, Mendoza.

Alcohol: 13,5%

Vinification & Vineyards details:

Co-Winemakers: María Eugenia Baigorria & Sergio Gimenez

Vineyard details: Alluvial and sandy soil. Flat irrigation.

Climate: Dry and continental with great sun exposure allowing perfect ripening.

Vine cultivation: Vertical shoot position trellising

Harvest details: Harvested the last week of February. Hand picked in small cases.

Yield: 12,000 kg/Ha.

Vinification: Grapes were destemmed and crushed. Maceration (72 hours) before fermentation. Static free run and then separation of the liquid part. 10 days of fermentation in stainless steel tanks as a white must at 15°C.

Pre-bottling operations: Filtration with membranes.

Colour: Brilliant ruby red

Aromas: Intensely fruity, mix of strawberry, cherry and raspberry.

Palate: Fresh, soft bodied and balanced.

Alcohol content: 13,5% Vol (20° C)

Residual Sugar: 5.2 g/l

Total Acidity: 5.9 g/l tartaric acid

Serving Temperature: 12-14°C

Enjoy it with pasta in a clam sauce. Ideal as an aperitif and to pair with sea food.