VIÑALBA MALBEC ROSÉ

Mendoza has an enviable array of grape varieties, many of which are planted at high altitudes. The long summers mean the wines have wonderfully pure tasting fruit, and this Viñalba Rosé is a great example of this. The wine is made to capture the beautiful purity of the grapes and get as much of that flavour as possible into the bottle. Crisp and fruity, this wine has vibrant and refreshing red berry flavours.

VINEYARDS

The soils in our vineyards are ideal for grape growing with clay loam and have very good permeability. The vines grown in the foothills of mountain ranges, more than 950m above sea level. The vines are 15 years old on average with yields of 60hl/ha.

VITICULTURE

Our Viñalba Rosé vines come from high-quality massal-selected vineyards. Our vineyards use low frequency irrigation for controlling vigour and sun exposure to produce high-quality grapes.

WINEMAKING

The grapes are harvested late February to March by hand into small trays of 20kg to prevent damage and then meticulously sorted in order to select the best grapes for this wine. 80% of the grapes are macerated on their skins for 8 hours, 20% of grapes undergo carbonic maceration. Fermentation takes place over 20 days with selected yeasts at controlled temperature of 14-16°.

PRODUCT DETAILS

REGION:	Mendoza
BLEND:	100% Malbec
OAK:	no
ALCOHOL:	13%vol
RESIDUAL SUGAR:	1.9g/l
CLOSURE:	Screw Cap
OTHER:	Suitable for Vegans & Vegetarians

www.vinalba.com
@vinalba
hola@vinalba.com

Viñalba is a registered trademark of Buckingham Vintners International and Bodegas Fabre SA. Buckingham Vintners International, 68 Alpha Street South, Slough SL1 1QX, UK, Company No. 04402527 / Bodegas Fabre SA, Roque Saenz Pena 3640, Lujan de Cuyo (5507) Lujan de Cuyo, Mendoza, Argentina