



**CALIBRE**  
*Argentina*

## CALIBRE MALBEC ROSÉ 2022

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**Varietal Composition:** Malbec.

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**Grapes:** Sourced from Valle de Uco.

**Vineyards:** Yield close to 7 tons per hectare.

**Harvest:** Plastic bins.

**Selection:** Manual cluster selection.

**Maceration:** Direct pressing with a pressure of less than 800 mbar.

**Alcoholic Fermentation:** Stainless steel tanks for several days at controlled temperatures of 18°C.

**Malolactic Fermentation:** No.

**Aging:** 30 days on fine lees.

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### **ANALYTICAL DATA:**

Alcohol: 12.45%

pH: 3.5

Total Acidity: 5.17 g/l.

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### **TASTING NOTES:**

It has a soft pink color with hints of onion skin.

On the nose, aromas of strawberries, raspberries, and quince. On the palate, it is smooth and sweet with a creamy and fresh sensation. Ideal for pairing with seafood, various types of cheeses, and salads.

