



CALIBRE
Argentina

CALIBRE MALBEC ROSÉ 2022

Varietal Composition: Malbec.

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.

ANALYTICAL DATA:

Alcohol: 12.45%

pH: 3.5

Total Acidity: 5.17 g/l.

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.

