

PURO ROSÉ

The Provence of Argentina

WINEHarvest Year2018CharacterFresh, delicate and seductive. Drink a glass, and before you know it, the bottle is empty.VINEYARDLocationOjo de Agua, Agrelo, Luján de Cuyo, Mendoza (89%) - Valle de Famatino, La Rioja (11%)VINEYARDLocationOjo de Agua, Agrelo, Luján de Cuyo, Mendoza (89%) - Valle de Famatino, La Rioja (11%)VINEYARDAltitude1100 meters above sea level Locatted in Alto Agrelo, at the foothills of the Andes Mountain range at more than 1000 m of altitude. Native alluvial soil. Grown on a 15 year ol organic vinegard, with high density of vines (4200/ha), and low yield (M< a 7000 Kg/ha S< a 10000 Kg/ha). A drip irrigation assures that each plant receives the exact amount of water necessary.WINEMAKINGGrape SelectionOrganic Syrah, Merlot Cabernet Franc and Malbec grapes are carefully chosen in Argelo, Luján de Cuyo, an area known as the mecca grape production in Argentina.KINEMAKINGColorFaint red hues with pink tones.Eleboration, Fermentation, StorageElegant, strawberry and fresh cherries. Ravines and acidity. The fermentation takes place in stainless steel tanks, at temperatures between 16-18°C. Here we achieve a slow, smooth and controlled fermentation, with time to develop to its aromatic potential.OUICK FACTSAlcohol13 % vol. 6.59 g/1 - 3.2 - 1.65 g/1 Ecocert AR BIO 154	WINE	Varietal Composition	Syrah 30%; Merlot 29%; Cabernet Franc 18%; Malbec 12%; Torrontés 11%		
VINEYARD Location Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza (89%) - Valle de Famatina, La Rioja (11%) VINEYARD Altitude 1100 meters above sea level Vineyard Structure Location and the Agrelo, Agrelo, Luján de Cuyo, Mendoza (89%) - Valle de Famatina, La Rioja (11%) WINEMAKING Altitude 1100 meters above sea level Vineyard Structure Organic Vineyard, with high density of vines (4/200/ha), and low yield (M-s a 7000 Kg/ha), A drip irrigation assures that each plant receives the exact amount of water necessary. WINEMAKING Grape Selection Organic Syrah, Merlot Cabernet Franc and Malbec grapes are carefully chosen in Agrelo, Luján de Cuyo, an area known as the mecca grape production in Argentina. Fermentation, Storage We take high quality red grapes and harvest at the ideal ripeness to achieve freshness and acidity. The fermentation takes place in stainless steel tanks, at temperatures between 16-18°C. Here wa calhieve a slow, smooth and controlled fermentation, with time to develop to its aromatic potential. TASTING NOTES Color Faint red hues with pink tones. Flavor Plavor Elegant, strawberry and fresh cherries. Flavor Fleqont ink. Red fruits, good acidity. This is a fresh wine. Easy to drink. OUICK FACTS Alcohol Total acidity, pH, sugar 13 % vol. 6.59 g/1 - 3.2 - 1.65 g/1 Image: Color Science S		Harvest Year	2018		
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"AGENTIN"			**	Argentina Agriculture	
Organic Certification Ecocert AR BIO 154					
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