

PUNTO FINANL ROSE ORGANIC 2021

Varietal composition: single varietal Malbec.

Grapes: originating from Luján de Cuyo, Mendoza. (950 masl. - Silty loam soil)

Harvest: from February 26th to March 6th., handpicked.

Grapes selection: manual selection of bunches of grapes.

Maceration: Direct pressing with pressure less than 800 mbar.

Alcoholic fermentation: south of France selected yeasts. for 30 days in stainless steel tanks and at temperature-controlled 14°C.

Malolactic fermentation: Non.

Ageing: 30 days over lees

ANALITYCAL DATA

Alcohol: 14%

PH: 3.3%

Total acidity: 5.2 g/L.

TASTING NOTES

Features soft pink color product of its direct pressing. On the nose, subtle aromas of fresh red fruits such as cherry, plum and strawberry

with some notes citrus and floral. In the mouth, it is elegant and smooth with the freshness of its natural acidity.

FOOD PAIRING

It matches perfectly with seafood, different types of cheeses and salads.



