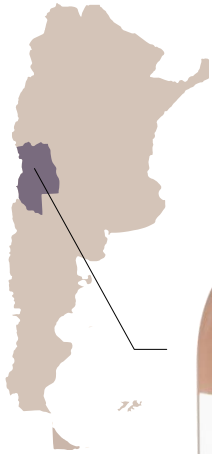


SIETE FINCAS
ROSÉ 2019



VARIETY Rosé 100% Malbec 🍷 HARVEST 2019

VINEYARDS Valle de Uco, Tupungato, Mendoza, Argentina.

ELEVATION 1100 msnm

REGIONAL CLIMATE It is characterized for being a region of temperate and dry climate, with rigorous winters and warm summers of cool nights. The average annual temperature is 14° C with many sunny days. The average thermal amplitude is 15° C, a remarkable condition that provides color and tannin in the grapes.

VINTAGE REPORT In general, the climatic conditions of this harvest were optimal. The shortage of rains and the absence of hail storms gave us fresh and dry days. Getting fruit of excellent quality and balanced yields with good concentration.

HARVEST DATE 02/25/2019 – 03/01/2019

VINEYARDS AGE (average) 17 years

DRIVING SYSTEM Trellis under

SOIL Of alluvial origin. Sandy and stony, with excellent permeability and drainage.

YIELD 100 qq/ha

PICKING Hand-picked and carried in bins of 400 kg

VINIFICATION Classic in stainless steel tanks

FERMENTATION 14 days at controlled temperature

BOTTLE AGEING 2 months

🍷 WINEMAKER Sergio Montiel

ALCOHOL 12,5% v/v

REMAINING SUGAR 1,40 grs/l

PH 3,4

TOTAL ACIDITY 5,14 grs/l

CLOSURE Screw Cap Saratin

STORAGE 2 years

PACKAGING Case 6 or 12 x 750 ml

PRODUCCION 4.000 bottles



TASTING NOTES

SIGHT Deep pink.

AROMA Varied range of fruity and floral aromas with notes of cherry.

MOUTH Sweet entry with a nice ending.



FOOD PAIRINGS

Pink Salmon, shrimp, smoked cheeses and cold cuts with spices.
Ideal as an appetizer. Temperature service 12° C.

