

Hermanos Rosé



Location: Cafayate Valley, Salta, Argentina

Altitude: 2,000m above sea level

Soil: sandy, stony

Irrigation system: dripping

Training system: espalier

Pruning: bilateral cordon

Crop density: 3,700 vines per hectare

Yield: 80 qq/ha.

Harvest time: first week of February

Harvest system: hand-harvest

Fermentation: concrete tanks, with selected yeasts

Maceration: no

Fermentation time: 18 days

Fermentation temperature: 23 to 26 °C

Malolactic fermentation: no

Production: 8.000 bottles a year

Varietal: 100 % Malbec

