SOLOU

MALBEC ROSÉ

MENDOZA ARGENTINA

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VARIETIES
100% Malbec

REGION
El Jarillal Estate, Alto Agrelo, Luján de Cuyo, Mendoza.

VINEYARDS
EL JARILLAL ESTATE
ALTITUDE: 3444 feet (1050 meters) above sea level.
FEATURES: This is a very steep area with fresh air at night and very good sunshine. This gives grapes a great aromatic intensity and very good health.

FERMENTATION
After harvesting, the grapes are immediately brought to our winery, located just a few miles away from our vineyard. To ensure the best quality, they undergo a double manual selection to separate out the best grapes. The selected grapes immediately enter our special pneumatic press, whose nitrogen blanketing system ensures greater aromatic intensity. Each harvest is fermented in separate tanks, then blended together for the perfect balance and further aging on the lees for extra body.
Using proprietary techniques, we are able to gently reduce the wine's alcohol to 9% while maintaining 100% of the wine's natural taste. This resulted in an 59 calories per 5 oz. serving Rosé. The wine is naturally dry with zero sugar, yet imparts the perception of sweetness from the juicy red fruit avors combined with an elegant minerality. The wine is then cold-stabilized for one week.

TASTING NOTES
Clear salmon pink, pink hue, delicate rose, with mineral character, red ripe fruit, strawberry. Refreshing and balanced acidity. A nice elegant Rosé.

TECHNICAL INFORMATION

Alcohol 9.0 %

Acidity 7.12 g/l

pH 3.16

Residual sugar 0 g/l