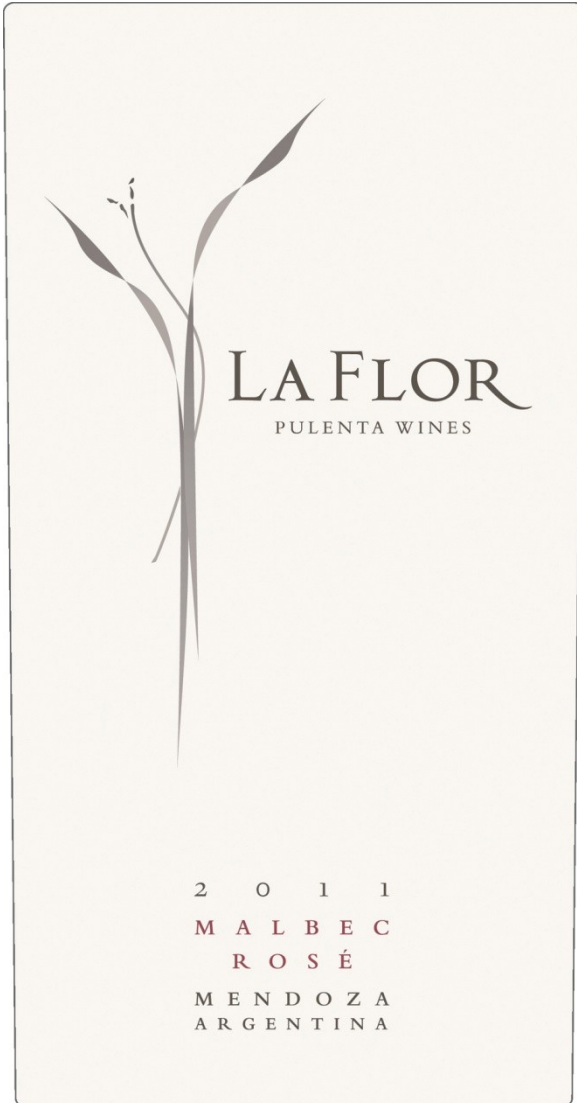


LA FLOR

MALBEC ROSÉ



OUR PHILOSOPHY

“MAKING A GREAT WINE IS AN ACT OF GENEROSITY, CONSIDERING ALWAYS THE ONE WHO WILL TASTE IT. OUR MISSION IS TO PRODUCE LIMITED SERIES OF GREAT WINES, PROUDLY MADE IN ARGENTINA”

WINEMAKING NOTES

- GRAPES ARE FARMED SPECIFICALLY FOR THE ROSÉ PROGRAM, ALLOWING FOCUS ON FARMING FOR BRIGHT FRUIT TONES WITHOUT COMPROMISING THE ROSÉ'S FRESHNESS FOR THE COLOR AND TANNINS THAT GRAPES FOR SEIGNÉ ROSÉS NEED TO DEVELOP.
- CARBONIC COLD MACERATION FOR 18 HOURS TO EXTRACT DELICATE COLOR AND AROMATICS
- COLD FERMENTATION TO RETAIN THE TRUEST FRUIT EXPRESSION
- NO MALOLACTIC FERMENTATION TO RETAIN VIBRANT ACIDITY

TASTING NOTES

BRIGHT STRAWBERRY RED, WITH THE DISTINCTIVE SCENT OF CARBONIC MACERATION THAT REMINDS OF NOUVEAUX-STYLE WINES. UPON TASTING, REFRESHING RASPBERRY, WATERMELON AND CRANBERRY NOTES COME TOGETHER WITH A HINT OF QUINCE. THE NATURAL ACIDITY IS BALANCED AND REFRESHING MAKES THIS A VERSATILE FOOD PAIRING WINE.

TECHNICAL INFORMATION

- APPELLATION: ALTO AGRELO, LUJÁN DE CUYO, MENDOZA
- VINEYARD ELEVATION: 3,215 FEET
- VARIETAL: 100% MALBEC
- YIELD: 3.8 TONS/ACRE
- ALCOHOL: 13 % VOL.
- TOTAL ACIDITY: 6.26 G/L
- PH: 3.3
- BOTTLING: JUNE 2011