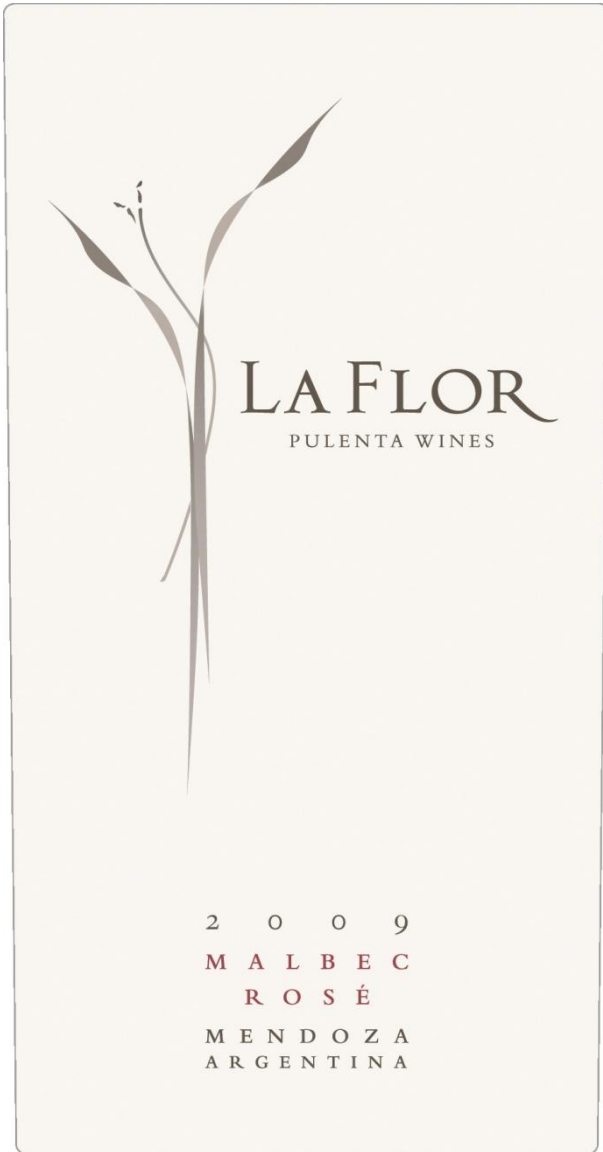


LA FLOR

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

- CONTROLLED VINEYARD PRODUCTION TO OBTAIN EXCELLENT RIPENESS, COLOR AND CONCENTRATION IN THE GRAPES
- COLD MACERATION FOR 18 HOURS TO EXTRACT DELICATE COLOR AND AROMATICS
- COLD FERMENTATION TO RETAIN THE TRUEST FRUIT EXPRESSION

TASTING NOTES

BRILLIANT PINK IN COLOR, WITH AN INTENSELY FRESH AND FRUITY AROMA THAT REVEALS THE LIGHTER, MORE DELICATE ASPECTS OF MALBEC. LIVELY ON THE PALATE, WITH NOTES OF QUINCE JELLY TYPICAL OF MALBEC FROM AGRELO AND A BRIGHT ACIDITY THAT MAKES IT A VERSATILE FOOD PAIRING WINE.

TECHNICAL INFORMATION

- APPELLATION: ALTO AGRELO, LUJÁN DE CUYO, MENDOZA
- VINEYARD ELEVATION: 3,215 FEET
- VARIETAL: 100% MALBEC
- YIELD: 3.6 TONS/ACRE
- ALCOHOL: 13.5 % VOL.
- TOTAL ACIDITY: 7.6 G/L
- PH: 3.4
- BOTTLING: OCTOBER, 2009

RUTA PROVINCIAL 86 KM 6,5 – ALTO AGRELO – MENDOZA
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