

PUNTO FINAL *MALBEC ROSÉ* 2024

Varietal Composition

Malbec.

Grapes

From Luján de Cuyo (950 m.s.nm - silt loam soils) and Maipú (800 m.a.s.l. - Sandy loam soil)

Vineyards

Young vineyards from our Perdriel estate, certified organic and an estate in Barrancas. With a yield close to 7 tons per hectare.

Harvest

From February 26th to March 6th by hand in a plastic bin.

Selection

Manual selection of clusters and grains.
Maceration Direct pressing with a pressure of less than 800 mbar.

Malolactic Fermentation

No

Alcoholic Fermentation

With selected yeasts, for 30 days in stainless steel tanks at a controlled temperature of 16 degrees celsius.

Aging

30 days on fine lees.

ANALYTICAL DATA:

Alcohol: 12%

PH: 3.2

Total Acidity: 6.1 g/l.

TASTIG NOTES:

It presents a pale pink colour as a result of its direct pressing. On the nose, aromas of fresh red fruits such as cherry and strawberry with some citrus notes such as candied orange peel. On the palate, it is sweet, electric and crisp due to its natural acidity.

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