



PUNTO FINAL ORGÁNICO *MALBEC ROSÉ* 2022

Varietal Composition

Malbec.

Grapes

Luján de Cuyo (950 m.a.s.l. - silt loam soils).

Vineyards

Our state in Perdriel, Luján de Cuyo, with certified organic vineyards. With yields close to 7 tons per hectare.

Harvest

From february 26 th to march 6 th, by hand, in plastic bins.

Selection

Manual selection of bunches.

Maceration

Direct pressing with a pressure of less than 800 mbar.



Alcoholic fermentation

With selected yeasts from the South of France, for 30 days in stainless steel tanks at a controlled temperature of 14°C.

Aging

30 days on fine lees. Made and bottled at origin.

ANALYTICAL DATA:

Alcohol: 14%.

P.H.: 3.3

Total acidity: 5.20 g/l.



TASTING NOTES:

It has a soft pink colour as a result of its direct pressing. On the nose, subtle aromas of fresh red fruits such as cherry, plum and strawberry with some citrus and floral notes. On the palate, it is elegant and smooth with the freshness of its natural acidity.



PUNTO FINAL
ORGÁNICO MALBEC ROSÉ 2022

AD... OD
EL... ME
DO... MB
IENTE... LAA
RMONIA DE ECOSIS
TEMAY UN A PRODUC
CION SUSTENTABLE

• punto final
vino orgánico
malbec rose 2022