



## PUNTO FINAL *MALBEC ROSÉ* 2023

### Varietal Composition

Malbec.

### Grapes

From Luján de Cuyo (950 m.s.nm – silt loam soils).

### Vineyards

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

### Harvest

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

### Selection

Manual selection of clusters and grains.

### Maceration

Direct pressing with a pressure of less than 800 mbar.

### Alcoholic Fermentation

With selected yeasts, for 30 days in stainless steel tanks at a controlled temperature of 14 degrees celsius.

### Ageing

30 days on fine lees.

### ANALYTIC DATA:

Alcohol: 14%

PH: 3.3

Acidez Total: 5.5 g/l.

### TASTING 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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