



PUNTO FINAL *MALBEC ROSÉ* 2025

Varietal composition

100% Malbec

Grapes

From Luján de Cuyo (950 m.a.s.l. – silt loam soils) and Maipú (800 m.a.s.l.– sandy loam soil)

Vineyard

Young vineyards from ouPerdriel 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 de racimos

Maceration

Cold maceration for 3 days at 8°C, prior to alcoholic fermentation.

Alcoholic Fermentation

With selected yeast for 30 days in stainless steel tanks at controlled temperatures of 16 degrees celsius.

Malolactic Fermentation

No

Aging

30 days on fine lees.

ANALYTICAL DATA

Ph: 3.4

Total acidity: 5.2 g/l

Residual sugar: 1.2 g/l

Alcohol: 12%

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 strawberries 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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