



## BELASCO DE BAQUEDANO

# ROSA

100% MALBEC  
2006

### Harvest

Harvest:	By hand
Vintage:	April, 2006
Appellation:	Agrelo, Luján de Cuyo Mendoza, Argentina
Age of the vines:	98 years
Yield:	4.0 tons per acre

### Vinification

Maceration:	12-24 hours pre-fermentative cold
Fermentation:	Native yeast, 16°C, 12 days
Aging:	Unoaked

### Technical Information

Alcohol:	13%
Total Acidity:	5.10 g/l
Volatile Acidity:	0.29 g/l
pH:	3.25
Residual Sugar:	2.13 g/l
Free SO <sub>2</sub> :	28 mg/l
Total SO <sub>2</sub> :	98 mg/l

**ROSA DE ARGENTINA** This rosé is crafted from our finest Malbec grapes, and like the flower it is named for (the elegant rose), bursts with beauty and freshness. It is a “must try” – a rare find of bright red ruby color. This well-structured wine boasts lavish cherries, ripe raspberries and strawberries on the nose and in the mouth, with a stylish and crisp finish.

