


# Rosado de malbec




**BLEND**  Malbec 100 %


**VINTAGE** 2017

**APPELLATION** Lujan de Cuyo, Mendoza, Argentina

**VINEYARD**   
Height 960 mts (3140 ft) above sea level  
Age 93 years  
Vine density 4.500 vines/ha (1822 vines/acre)  
Yield 4 tns/ha (1,6 tns/acre)

**HARVEST**  Manual in 20 kg cases  
Hand selection of berries

**FERMENTATION**  
Fermentation 100 % in Stainless Steel tanks for 14 days  
(selected yeasts) at 16 – 18°C (61-65°F)

**WINEMAKER COMMENTS**  Norton Rosado de Malbec presents a pale salmon pink color, with floral and herbal aromas. It is a well-balanced wine, with a refreshing acidity, a delicate texture and a pleasant finish.

**TECHNICAL INFORMATION**  
Alcohol 12.8%  
Total Acidity 6.22  
Reductive Sugar 1,80  
PH 3.17