CACHET WINE

Santa Rosa Malbec Rosé

Code SANT295

A sophisticated Rosé, offering intense but fresh red fruit flavour profile. A fruit forward wine with gentle acidity, leaves you wanting a lot more!

Tasting Notes:

On the nose, ripe red berries raspberry a hint of spice with floral notes coming through. On the palate great acidity and freshness, soft tannins and a lingering finish.



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Specification	
Vinification	Zuccardi pick their Malbec slightly earlier when used for the Rosé, as they wish to retain more acidity. Delicate and short maceration of the grapes after 100% destemming, maceration is at 5 ° C. Graspes are then pressed and the now pink juice is fermented in steel tanks without skins at 16-18 ° C. Bottled after 15 days ferment, and 2 months on fine lees.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	Argentina
Region	Mendoza
Area	Uco Valley
Type	Rosé Wine
Grapes	Malbec
Genres	Practising Organic, Vegan, Vegetarian
Vintage	2023
Style	Dry
Body	Soft, fruity and aromatic
Producer	Bodega Santa Rosa, Zuccardi
Producer Overview	Santa Rosa is the original wine estate established by Zuccardi, an hour's drive south east of Mendoza in Argentina. There is a progressive move to organic farming with 50% of the 500ha estate now converted. Such are the desert conditions, evaporation is strong and without irrigation the vines would die very quickly. There is a large difference in temperature between night and day which ensures the grapes maintain a wonderful freshness. The grapes are harvested by hand, gently pressed and then fermented in stainless steel tanks at 16-18 ° C. There is a short 4-6 hour maceration resulting in a very pretty Provencal salmon pink colour, a welcome relief from the heavier South American roses on the market.
Closure Type	Screw Cap
Food Matches	Drink with spicy salads