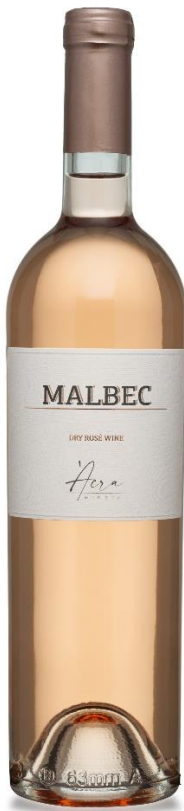




## MALBEC

---



**Type of wine:** Rose dry.

**Vintage:** 2022.

**Varietal wine**

**Varietal composition:** 100% Malbec.

**Vineyards (Area):** Nemea.

**Dominant soil type:** Calcareous clay.

**Harvest date:** Mid of September.

**Winemaking :** Low pressure, long press cycles on pneumatic presses of whole-cluster grapes. Pre-fermentation battonage for 1 week. Alcoholic fermentation under controlled temperature conditions (16-18°C). Maturation on steel tank and French used barrels (228lt) on its (fine) lees for 6 months.

**Colour:** Light pink, saumon.

**Taste:** Aromas of peach, wild strawberries, white flowers and aroma of chamomile. Rich and full body in the mouth with refreshing acidity and long creamy aftertaste.

**Ageing potential:** 2-4 years.

**Ideal food combination:** White meat, red fish, light red sauces, salads, pasta, Asian cuisine . Best served at 12-14 ° C.

---

### Chemical Analysis

<b>Alcohol:</b>	13,5 %
<b>Total acidity:</b>	5,75 g/l tartaric acid
<b>pH:</b>	3,31
<b>Res. sugars:</b>	0 g/l
<b>Volatile Acidity:</b>	0,23 g/l
<b>SO<sub>2</sub> free</b>	33 ppm
<b>SO<sub>2</sub> total</b>	95 ppm