



Winemaker: Lucas Amoretti.

Varietal Composition: Malbec.

Grapes: From Luján de Cuyo (980 m.a.s.l., intermediate soils).

Vineyards: From "Renacer" vineyards with yields of less than 10 Tons. per Ha.

Harvest: First days of March, by hand in plastic bins.

Selection: Manual cluster selection.

Maceration: Direct press.

Alcoholic Fermentation: With selected yeasts during 30 days in stainless steel tanks at a controlled temperature of 14 celsius.

Malolactic Fermentation: No.

Estate Grown and Bottled.

Analytic Data:

Alcohol: 13.5%

PH: 3.2

Total Acidity: 5.89 g/l.

TASTING NOTES:

Punto Final malbec rose has a pale and soft pink color. In the nose, aromas of fresh red fruits such as strawberries, blackberry and cherries. In the mouth, it has a sweet impact very well balanced with the freshness of its natural acidity.

Food pairing: Ideal to pair with seafood, different types of cheeses and salads.