

PIATTELLI



RESERVE ROSÉ OF MALBEC 2014

Agrelo, Luján De Cuyo, Mendoza, Argentina

Cultivated with arid-clean air, crystal-clear water, and nutrient-rich soil, Piattelli's Malbec grapes are grown on 70-year-old vines located in the prestigious Luján de Cuyo (DOC), which are managed to yield only 4.4 pounds of fruit per vine and 3.6 tons per acre. Not just for summer anymore, we add refreshing Torrontés to this wine, making it an interesting and stimulating companion to a range of cuisine.

- Utilized the traditional Saignée method with juice bled off Piattelli Grand Reserve Malbec grapes
- Torrontés grapes thrive in poor, stony soil
- Grapes underwent 24 hours of cold maceration
- Fermented in small, 10,000-liter stainless steel tanks
- Crisp and light, Piattelli Premium Rosé was bottled fresh after only 2 months of aging to preserve its citrus dimension.

ANALYTICAL DATA:

13.8%	ALCOHOL	3.30	PH
2.78 g/L	RESIDUAL SUGAR	680	CASES
5.89 g/L	TOTAL ACIDITY		

TASTING NOTES: A playful, fragrant wine in a beautiful blushing hue, Premium Rosé excites your senses with a bouquet of rose and jasmine, delights your palate with delicate notes of cherry and strawberry, lingers with a mild tannin pull, and finishes with great balance and strength.

