



Inizio ROSADO

Characteristics

Inizio Malbec Rosé 2008

Vintage: 2008

Varietal composition: 100% Malbec

Vineyard location: Cordón del Plata, Tupungato (Uco Valley) - Mendoza

Vineyard altitude: 1000 m.a.s.l.

Soil: Alluvial, sandy.

Climatic conditions: Continental, dry. With a rainfall average of less than 200mm per year. Wide temperature amplitude between day and night.

Plants per hectare: 6500

Yield: 8.000 / 10.000 kg per hectare

Harvest: Manual, in plastic boxes of 16 kg.

Elaboration: Cold maceration of the skins for 24 hours at a temperature of 8 to 10°C in pneumatic press. Alcoholic fermentation with selected yeast for 12 days with controlled temperature of 14 – 16°C in stainless steel tanks.

Malolactic fermentation: NO.

Alcohol: 12,8% v/v.

Acidity: 6,8 g/l.

Residual sugar: 10 g/l.

Tasting notes: Attractive cherry color with red bright hints. Fresh ripe fruit aromas with strawberry and berry notes. Sweet start, then in the palate it is balanced with a nice and delicate acidity. Fresh, smooth and easy to drink

Serving temperature: 8 a 10 ° C

Food pairing: fish and sea fruit, poultry, snacks.

Drink within: 1 year.

Production: 7.500 bottles.



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