



The Wait Malbec Rose – Technical Sheet

ORIGIN: La Holanda, Lavelle- 40 Km.from Mendoza city at 750 mts asl

VARIETY: 100% Malbec Rose

SOIL: Franco arenoso

CULTIVATION: Manual and mechanic works between rows, envelope and canopy.

WINE–Parral and espalier.

TRAINING SYSTEM:

DENSITY: 3.200 plants by ha

YIELD: 12.000 lts. by ha

AGE: 25 years

HARVEST: Manual without leaves

FERMENTATION: Grape cluster selection (sorting table).. Previous cold maceration at low temperature. Cold maceration of the clean must. Fermentation through selected yeasts at controlled temperature.

COLOUR: Bright and intense rose distinctive color with violet hues.

AROMA: Intense berries aromas.

FLAVOUR: A smooth and velvety wine, expressing very fruity and fresh flavors.

www.thewaitwines.com