

DOLIUM ROSE DE MALBEC

WINEMAKERS NOTES

The colour is an attractive bright ruby red. The nose shows wild red fruits such as blackberry, white pepper and honey.

In the mouth it shows a very complex structure with sleek and silky tannins. The wine finishes well balanced and dry.

Drink now.

TECHNICAL INFORMATION

Variety	Malbec 100%
Region	Mendoza
Vineyard	Perdriel planted 1953
Altitude	900m (3000ft)
Harvest	Handpicked April
Yield	5500 kg/hectare
Crushing	No
Fermentation	Max temperature 22 C for 1 day in oak barrels, total maceration for 2 days. Carbonic maceration with added yeasts.
Press wine cut	No
Ageing/Barrels	Natural malolactic fermentation 100% in French and American oak for 3 months.
Fined	No
Filtered	No
Bottled	November
Cases made	450 cases



ANALYSIS

Alcohol	14.5%
PH	3.35
Total Acidity	4.83 g/l
Sugar	1.86 g/l

REVIEWS 2003 VINTAGE

“Soft wild vine fruits, crisp and dry. A serious wine of character that just happens to be a rose” Juan Cameron