

Santa Rosa Malbec

 Price
 £10.69

 Code
 SANT250

This Malbec's complexity and French Oak and bottle ageing create an expressive and concentrated wine with tannins that reveal infinite sensations. A lovely fruit driven Malbec with ripe fruit and a soft, juicy aftertaste.

Tasting Notes:

Laden with cherry, strawberry and raspberry fruit and a faint hint of spice and smoke.





FAMILY WINE MERCHANTS SINCE 1906

Vinification All the fruit is sourced from vineyards surrounding the award-winning Santa Rosa winery. Analysis in the vineyards dictates picking at optimum ripeness levels, and the harvesting is done mainly by machine to speed total harvest time and thereby minimise grapes exceeding phenolic and sugar targets. Classic fermentation in large concrete vats with selected yeast sowing from their vineyards and maceration on skins with additional pumpovers to speed up extraol of colour, tannins and fruit. After fermentation, the wine is racked into clean tanks and then settled and aged on lees for 4 months prior to bottling, for 10 days. ABV 13% Size 75cl Drinking Window Drink now Country Argentina Region Mendoza Area Uco Valley Type Red Wine Grapes Mallbec Genres Vegan, Vegetarian Vintage 2024 Body Soft, fruity and smooth Producer Producer Overview Santa Rosa is the original wine estate established by Zuccardi, an hour's drive south east of Mendoza in Argentina. There is a progressive move to organic farming with 50% of the 500ha estate now converted. Such are the desert conditions, evaporation is strong and without irrigation the vines would die very quickly. There is a large difference in temperature between night and day which ensures the grapes maintain a wonderful freshness. The grapes are harvested by hand, gently pressed and then fermented in stainless steel tanks at 16-18 °C. There is a short 4-6 hour maceration resulting in a very pretty Provencal salmon pink colour, a welcome relief from the heavier South American roses on the market.			Specification
Size Drinking Window Drink now Country Argentina Region Mendoza Area Uco Valley Type Red Wine Grapes Malbec Genres Vegan, Vegetarian Vintage 2024 Body Soft, fruity and smooth Producer Bodega Santa Rosa, Zuccardi Producer Overview Santa Rosa is the original wine estate established by Zuccardi, an hour's drive south east of Mendoza in Argentina. There is a progressive move to organic farming with 50% of the 500ha estate now converted. Such are the desert conditions, evaporation is strong and without irrigation the vines would die very quickly. There is a large difference in temperature between night and day which ensures the grapes maintain a wonderful freshness. The grapes are harvested by hand, gently pressed and then fermented in stainless steel tanks at 16-18 ° C. There is a short 4-6 hour maceration resulting in a very pretty Provencal salmon		winery. Analysis in the vineyards dictates picking at optimum ripeness levels, and the harvesting is done mainly by machine to speed total harvest time and thereby minimise grapes exceeding phenolic and sugar targets. Classic fermentation in large concrete vats with selected yeast sowing from their vineyards and maceration on skins with additional pumpovers to speed up extraction of colour, tannins and fruit. After fermentation, the wine is racked into clean tanks and then settled and	Vinification
Country Argentina Region Mendoza Area Uco Valley Type Red Wine Grapes Malbec Genres Vegan, Vegetarian Vintage Body Soft, fruity and smooth Producer Producer Overview Santa Rosa is the original wine estate established by Zuccardi, an hour's drive south east of Mendoza in Argentina. There is a progressive move to organic farming with 50% of the 500ha estate now converted. Such are the desert conditions, evaporation is strong and without irrigation the vines would die very quickly. There is a large difference in temperature between night and day which ensures the grapes maintain a wonderful freshness. The grapes are harvested by hand, gently pressed and then fermented in stainless steel tanks at 16-18 ° C. There is a short 4-6 hour maceration resulting in a very pretty Provencal salmon		13%	ABV
Country Region Mendoza Uco Valley Type Red Wine Grapes Malbec Genres Vegan, Vegetarian Vintage 2024 Body Soft, fruity and smooth Producer Producer Bodega Santa Rosa, Zuccardi Producer Overview Santa Rosa is the original wine estate established by Zuccardi, an hour's drive south east of Mendoza in Argentina. There is a progressive move to organic farming with 50% of the 500ha estate now converted. Such are the desert conditions, evaporation is strong and without irrigation the vines would die very quickly. There is a large difference in temperature between night and day which ensures the grapes maintain a wonderful freshness. The grapes are harvested by hand, gently pressed and then fermented in stainless steel tanks at 16-18 ° C. There is a short 4-6 hour maceration resulting in a very pretty Provencal salmon		75cl	Size
Region Mendoza Uco Valley Type Red Wine Grapes Malbec Genres Vegan, Vegetarian Vintage 2024 Body Soft, fruity and smooth Producer Bodega Santa Rosa, Zuccardi Producer Overview Santa Rosa is the original wine estate established by Zuccardi, an hour's drive south east of Mendoza in Argentina. There is a progressive move to organic farming with 50% of the 500ha estate now converted. Such are the desert conditions, evaporation is strong and without irrigation the vines would die very quickly. There is a large difference in temperature between night and day which ensures the grapes maintain a wonderful freshness. The grapes are harvested by hand, gently pressed and then fermented in stainless steel tanks at 16-18 ° C. There is a short 4-6 hour maceration resulting in a very pretty Provencal salmon		Drink now	Drinking Window
Area Uco Valley Type Red Wine Grapes Malbec Genres Vegan, Vegetarian Vintage 2024 Body Soft, fruity and smooth Producer Bodega Santa Rosa, Zuccardi Producer Overview Santa Rosa is the original wine estate established by Zuccardi, an hour's drive south east of Mendoza in Argentina. There is a progressive move to organic farming with 50% of the 500ha estate now converted. Such are the desert conditions, evaporation is strong and without irrigation the vines would die very quickly. There is a large difference in temperature between night and day which ensures the grapes maintain a wonderful freshness. The grapes are harvested by hand, gently pressed and then fermented in stainless steel tanks at 16-18 ° C. There is a short 4-6 hour maceration resulting in a very pretty Provencal salmon		Argentina	Country
Type Red Wine Grapes Malbec Genres Vegan, Vegetarian Vintage 2024 Body Soft, fruity and smooth Producer Bodega Santa Rosa, Zuccardi Producer Overview Santa Rosa is the original wine estate established by Zuccardi, an hour's drive south east of Mendoza in Argentina. There is a progressive move to organic farming with 50% of the 500ha estate now converted. Such are the desert conditions, evaporation is strong and without irrigation the vines would die very quickly. There is a large difference in temperature between night and day which ensures the grapes maintain a wonderful freshness. The grapes are harvested by hand, gently pressed and then fermented in stainless steel tanks at 16-18 ° C. There is a short 4-6 hour maceration resulting in a very pretty Provencal salmon		Mendoza	Region
Genres Vegan, Vegetarian Vintage 2024 Body Soft, fruity and smooth Producer Bodega Santa Rosa, Zuccardi Producer Overview Santa Rosa is the original wine estate established by Zuccardi, an hour's drive south east of Mendoza in Argentina. There is a progressive move to organic farming with 50% of the 500ha estate now converted. Such are the desert conditions, evaporation is strong and without irrigation the vines would die very quickly. There is a large difference in temperature between night and day which ensures the grapes maintain a wonderful freshness. The grapes are harvested by hand, gently pressed and then fermented in stainless steel tanks at 16-18 ° C. There is a short 4-6 hour maceration resulting in a very pretty Provencal salmon		Uco Valley	Area
Vintage 2024 Body Soft, fruity and smooth Producer Bodega Santa Rosa, Zuccardi Producer Overview Santa Rosa is the original wine estate established by Zuccardi, an hour's drive south east of Mendoza in Argentina. There is a progressive move to organic farming with 50% of the 500ha estate now converted. Such are the desert conditions, evaporation is strong and without irrigation the vines would die very quickly. There is a large difference in temperature between night and day which ensures the grapes maintain a wonderful freshness. The grapes are harvested by hand, gently pressed and then fermented in stainless steel tanks at 16-18 ° C. There is a short 4-6 hour maceration resulting in a very pretty Provencal salmon		Red Wine	Туре
Vintage 2024 Body Soft, fruity and smooth Producer Bodega Santa Rosa, Zuccardi Producer Overview Santa Rosa is the original wine estate established by Zuccardi, an hour's drive south east of Mendoza in Argentina. There is a progressive move to organic farming with 50% of the 500ha estate now converted. Such are the desert conditions, evaporation is strong and without irrigation the vines would die very quickly. There is a large difference in temperature between night and day which ensures the grapes maintain a wonderful freshness. The grapes are harvested by hand, gently pressed and then fermented in stainless steel tanks at 16-18 ° C. There is a short 4-6 hour maceration resulting in a very pretty Provencal salmon		Malbec	Grapes
Body Soft, fruity and smooth Producer Bodega Santa Rosa, Zuccardi Producer Overview Santa Rosa is the original wine estate established by Zuccardi, an hour's drive south east of Mendoza in Argentina. There is a progressive move to organic farming with 50% of the 500ha estate now converted. Such are the desert conditions, evaporation is strong and without irrigation the vines would die very quickly. There is a large difference in temperature between night and day which ensures the grapes maintain a wonderful freshness. The grapes are harvested by hand, gently pressed and then fermented in stainless steel tanks at 16-18 ° C. There is a short 4-6 hour maceration resulting in a very pretty Provencal salmon		Vegan, Vegetarian	Genres
Producer Overview Santa Rosa is the original wine estate established by Zuccardi, an hour's drive south east of Mendoza in Argentina. There is a progressive move to organic farming with 50% of the 500ha estate now converted. Such are the desert conditions, evaporation is strong and without irrigation the vines would die very quickly. There is a large difference in temperature between night and day which ensures the grapes maintain a wonderful freshness. The grapes are harvested by hand, gently pressed and then fermented in stainless steel tanks at 16-18 ° C. There is a short 4-6 hour maceration resulting in a very pretty Provencal salmon		2024	Vintage
Producer Overview Santa Rosa is the original wine estate established by Zuccardi, an hour's drive south east of Mendoza in Argentina. There is a progressive move to organic farming with 50% of the 500ha estate now converted. Such are the desert conditions, evaporation is strong and without irrigation the vines would die very quickly. There is a large difference in temperature between night and day which ensures the grapes maintain a wonderful freshness. The grapes are harvested by hand, gently pressed and then fermented in stainless steel tanks at 16-18 ° C. There is a short 4-6 hour maceration resulting in a very pretty Provencal salmon		Soft, fruity and smooth	Body
south east of Mendoza in Argentina. There is a progressive move to organic farming with 50% of the 500ha estate now converted. Such are the desert conditions, evaporation is strong and without irrigation the vines would die very quickly. There is a large difference in temperature between night and day which ensures the grapes maintain a wonderful freshness. The grapes are harvested by hand, gently pressed and then fermented in stainless steel tanks at 16-18 ° C. There is a short 4-6 hour maceration resulting in a very pretty Provencal salmon		Bodega Santa Rosa, Zuccardi	Producer
		south east of Mendoza in Argentina. There is a progressive move to organic farming with 50% of the 500ha estate now converted. Such are the desert conditions, evaporation is strong and without irrigation the vines would die very quickly. There is a large difference in temperature between night and day which ensures the grapes maintain a wonderful freshness. The grapes are harvested by hand, gently pressed and then fermented in stainless steel tanks at 16-18 ° C. There is a short 4-6 hour maceration resulting in a very pretty Provencal salmon	Producer Overview
Closure Type Screw Cap		Screw Cap	Closure Type
Food Matches The ideal accompaniment to a warming beef stew.		The ideal accompaniment to a warming beef stew.	Food Matches
etc) have successfully migrated from Southern France to South America, none have acc the star status there that malbec enjoys. Argentina's Mendoza region now produces do malbecs including this especially satisfying, well-priced example. Dark with slate influence	quired zens of ced	Best Vineyard in the World - IWC, July 2020. "While several grape varieties (carmenere, to etc) have successfully migrated from Southern France to South America, none have acquire the star status there that malbec enjoys. Argentina's Mendoza region now produces dozen malbecs including this especially satisfying, well-priced example. Dark with slate influenced savouriness, it brings rich, bramble and damson flavours partnered by suggestions of allsy sage and chocolate with good acidity but little tannin." Brian Elliott, Daily Record, 2021.	Press Comments