



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Santa Rosa Malbec Rosé

Price £10.69
Code SANT295

A sophisticated Rosé, offering intense but fresh red fruit flavour profile. A fruit forward wine with gentle acidity, leaves you wanting a lot more!

Tasting Notes:

On the nose, ripe red berries raspberry a hint of spice with floral notes coming through. On the palate great acidity and freshness, soft tannins and a lingering finish.





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| Specification | |
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| Vinification | Zuccardi pick their Malbec slightly earlier when used for the Rosé, as they wish to retain more acidity. Delicate and short maceration of the grapes after 100% destemming, maceration is at 5 ° C. Grapes are then pressed and the now pink juice is fermented in steel tanks without skins at 16-18 ° C. Bottled after 15 days ferment, and 2 months on fine lees. |
| ABV | 13% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | Argentina |
| Region | Mendoza |
| Area | Uco Valley |
| Type | Rosé Wine |
| Grapes | Malbec |
| Genres | Practising Organic, Vegan, Vegetarian |
| Vintage | 2023 |
| Style | Dry |
| Body | Soft, fruity and aromatic |
| 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 pink colour, a welcome relief from the heavier South American roses on the market. |
| Closure Type | Screw Cap |
| Food Matches | Drink with spicy salads |