



HOUSE OF TOWNEND

Santa Rosa Malbec Rosé

Price £10.99
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.





HOUSE OF TOWNEND

Specification

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