



Fabre & Montmayou  
BODEGAS Y VIÑEDOS



## ROSÉ

### VINEYARD LOCATION

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Mendoza

### GRAPES

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100 % Malbec

### YIELD

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60 hl/ ha

Deleafing and green picking is performed in December. Meticulous sorting is performed by hand prior to vinification in order to select the best grapes.

### FERMENTATION

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The grapes are pneumatically pressed and then fermentation is carried out in stainless steel tanks with selected yeast at a controlled temperature of 14-16°C.

### TASTING NOTE

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A very delicate pale rosé colour. The wine has fresh fruit aromas of strawberries and raspberries with citrus hints. A crisp, well-balanced wine, the perfect rosé to drink in the sunshine and delicious with char-grilled fish or tuna empanadas.

