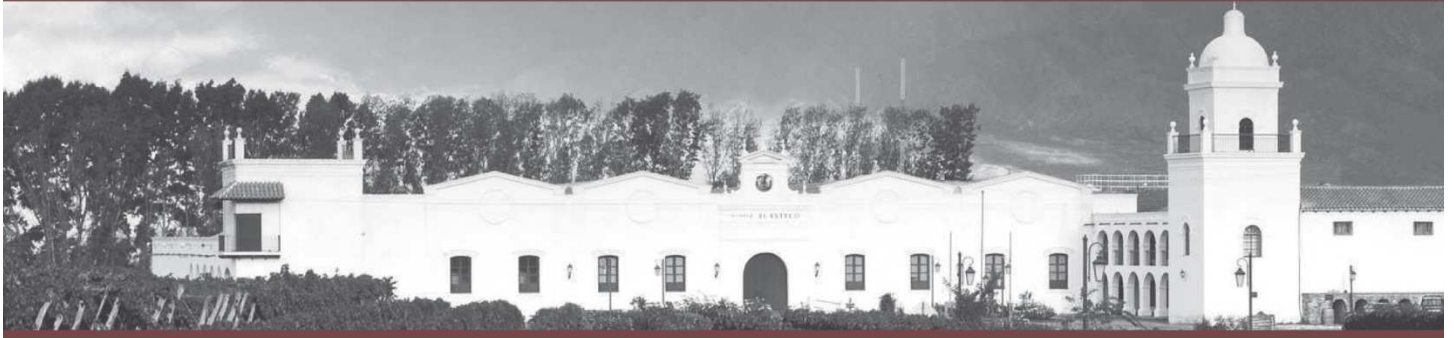


# CICLOS

## MALBEC ROSE



### ORIGIN:

Calchaquí Valley, Argentina

### TERROIR:

Deep, poor, rocky soils. Irrigation from the Andes. Wide thermal amplitude with big differences (approximately 22° C between the minimum during the cold mornings and nights, and the maximum during sunny days). Dry climate, little rainfall, 120mm of rain a year, 15% humidity and 300 days of sunshine. Cold mornings and nights, and long hot days result in wines that are highly concentrated in color, aromas and flavors with a unique fruity character.

### VARIETY:

100% Malbec

### HARVEST:

Malbec second week of March

### WINEMAKING:

The winemaker's goal is to optimize the expression of the dual climate in Cafayate – hot days and cool nights. The effect of this wide thermal amplitude has on the grapes is to give them higher concentration of fruit, color and balance. This wine comes from the early separation of the Malbec grape juice with its skin after a cold maceration of about 6 to 9 hours.

### TASTING NOTES



Light pink with slight violet hues.



Shocking, intense, with delicate fruit and floral aromas.



Malbec grape taste stand out. Balanced sweetness and acidity due to the excellent ripeness obtained at the time of harvest.

### ANALITICAL DATA

Alcohol	Residual sugar	Acidity	PH
13,5 % alc/vol	3,0 grs. / lt.	6,8 grs. /lt.	3.30



VALLES CALCHAQUÍES



EL ESTECO