

SINCE 1928

## SAN FELIPE

— CLASSIC —



Variety: 100% Malbec.



Vineyards: Tupungato, Mendoza.



Harvest: manual; at nighttime -to prevent oxidation and preserve fruity freshness.



Alcoholic Fermentation: 14 days in stainless steel tanks, at 14°C.  
10 days in contact with fine lees was also contemplated, for the purpose of retaining a fresh and fruity character.



Acidity: 6 g/l. pH: 3.4. Sugar: 4,55 g/l. Alcohol: 13%



Tasting Notes: limpid rosé, raspberry touch with lilac nuances. The subtle floral profile gives frame to the fresh red fruit notes (cherry, strawberry, gooseberry), slightly citric. This Malbec Rosé's production process is the one used in Provence (South of France), which results in a translucent rosé, a distinction feature for the connoisseurs, which anticipates a new ideal of high quality.

Serving Temperature: 9°C - 11°C

Style: The great novelty of this product lies in its style, which expresses a very rich flavor palate, while stemmed in an unprecedented fragile rosé hue. The patient battonage (shaking of fine lees) results in an increased volume in mouth and a kind aftertaste, refined and dry. Trumpeter Rosé of Malbec is a wine which amazes the consumer by delivering more than expected. A lasting experience to share with good friends and family year-round.



Pairing: An extensive list of dishes can make a harmonious pair with this exceptional Rosé, from with avocado dishes (guacamole) and cold cuts (sliced ham, Milan salami) to rice with seafood, paella Valenciana, crab, classic carpaccio, grilled sardines and anchovies, prawn risottos, Portuguese style chicken stew and lamb cheeses.

**BODEGA LA RURAL**  
MENDOZA-ARGENTINA