



BODEGA FURLOTTI



## TECHNICAL NOTE SOLUNA PREMIUM MALBEC-ROSE

**Vintage** | 2012

**Varietal** | Malbec

**Vineyards** | The vineyards are located in the Province of Lujan de Cuyo at an altitude of 900 meters above sea level.

**Soil** | The soil of the Vineyards is primarily alluvial composed of loose sand over clay. The irrigation system is mainly Flood Irrigation.

**Vineyard Production** | 11000 – 15000 kg/ha

**Harvest** | Second week of March. All the grapes get picked by hand in 20 kg boxes.

**Winemaking** | Grape selection, on two sorting tables. Cluster selection pre destemmer berry selection post destemmer.

**Maceration** | 1 day of cold soaking at 6 C°, 15 days alcoholic fermentation in small wide stainless steel tanks at 16 C°, no malolactic fermentation.

**Ageing** | During 4 months in stainless steel tanks.

**Tasting Notes** | This rose is made 100% from Malbec grapes grown in our vineyard in Lujan de Cuyo, Mendoza. It has a unique character: refreshing summer fruits in a floral dry, complex wine.



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www.bodegafurlotti.com | **Soluna wines**. Web site: [www.solunawines.net](http://www.solunawines.net)