

Minimalista

Rosé

Varietals:

45% Syrah, 30% Malbec, and 25% Merlot

Tasting Notes:

Intense aromas of fresh red berries, with cherry fruit flavours and a hint of melon. A beautifully balanced wine with crisp acidity and a lively finish.

Vineyards:

Region:	Mendoza, Luján de Cuyo
Vineyard Name:	Agrelo
Vineyard Size:	232m
Soil Composition:	Loamy silt and clay.
Elevation:	690m
Exposure:	Southwest-Northwest
Training Method:	Guyot
Year Planted:	2009-2024
Planting Density:	2,600
Practices:	Certified Sustainable

Winemaking:

Harvest:	Manually harvested in early February
Fermentation:	Fermentation in stainless steel tanks at 14-16 °C for 21 days.
Malolactic Fermentation:	Yes, Full

Aging:

Vessel:	Stainless Steel
Ageing Potential:	5 Years

Food Pairing:

Perfect on its own or enjoy with any lighter fare.

Technical Data:

Alcohol:	12.5%
Acidity:	5.9 grams/liter
Residual Sugar:	5 grams/liter
pH:	3.18

Production Quantity:

80,000 bottles



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