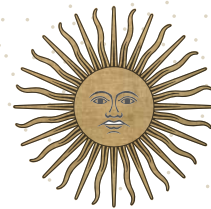


Pileta del año

2025 Unfiltered Rosé



Varietal

50% Malbec
50% Bonarda

Alcohol

13%

Acidity

Malbec 5,3 g/L
Bonarda 5,5 g/L

pH

Malbec 3,5%
Bonarda 3,6%

Vineyard Age

Malbec: 24 years
Bonarda: 24 years

Training System

Vertical Shoot Positioning (VSP)

Vineyard Management

Drip irrigation, bilateral cordon
Royat pruning. Balanced leaf
surface to fruit load.

Soil Profile

Loam to sandy loam texture.
Deep soils with strong root
exploration capacity, improving
irrigation water-use efficiency.

Reception

Destemming and crushing
in stainless steel vats.
Transfer to concrete tanks.

Harvest Date

Malbec: March 10, 2025
Bonarda: April 18, 2025

Total Production

6,900 bottles

Origin

El Mercado, Santa Rosa

Altitude

650 masl

Residual Sugar

Malbec 2 g/L
Bonarda 2 g/L

Plant Density

Malbec: 2,600 plants / ha
Bonarda: 3,000 plants / ha

Serving Temperature

16° – 18°C

Maceration

Malbec: 14 hours in concrete vessel at low
temperature until juice is separated from
skins.

Bonarda: 3 hours in concrete vessel at
low temperature until juice is separated
from skins.

Fermentation

Spontaneous fermentation with native
yeasts from the estate, between
20–25°C, until complete sugar
consumption.

Malolactic Fermentation

With native bacteria for 30 days.

Aging

8 months in concrete vessels.

Bottling

November 3, 2025

Harvest method

Manual harvest in 400-kg bins.

Tasting Notes

“This unfiltered rosé blends Malbec and Bonarda from eastern Mendoza, resulting in a fresh and expressive profile. Malbec contributes notes of cherry, strawberry and a delicate floral touch, while Bonarda adds raspberry, red plum and a subtle herbal hint. On the palate, it opens juicy and vibrant, with balanced acidity and natural tension. Aging in concrete and the absence of filtration provide additional volume and a gentle texture, finishing fresh and persistent.”

Lis Clément