



Fabre & Montmayou

MALBEC ROSÉ



VINTAGE 2025

VARIETALS 100% Malbec

REGION Mendoza

ELEVATION 950 m.a.s.l

PARCEL Different plots with sandy loamy soils.

HARVEST METHOD Hand-harvested

ANALYTICS ALCOHOL 12% RESIDUAL SUGAR: 3 g/l
ACIDITY 6.2g/l

WINEMAKING The grapes are pneumatically pressed and then fermentation is carried out in stainless steel tanks with selected yeast at a controlled temperature of 14-16°C.

TASTING NOTES A very delicate pale rosé colour. The wine has fresh fruit aromas of strawberries and raspberries with citrus hints. A crisp, well-balanced wine.

FOOD PAIRING The perfect rosé to drink in the sunshine and delicious with char-grilled fish or tuna empanadas.



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