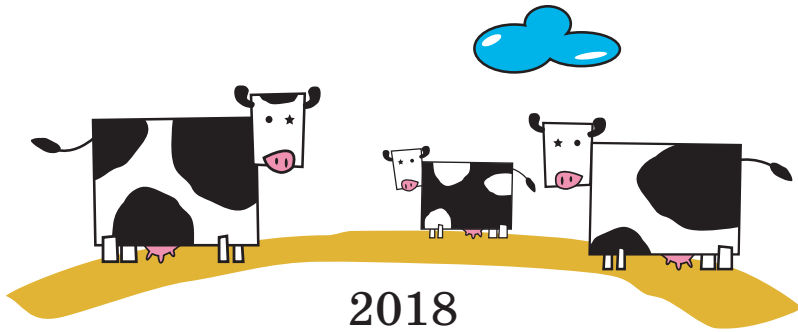


*FOUR FAT COWS

CUATRO VACAS GORDAS*



2018

Malbec Rosé

MENDOZA, ARGENTINA

Wine Made From Organically Grown Grapes

Alc 13.30%

RS 1.96g/L

pH 3.3

TA 6.71g/L

PRODUCTION 380 Cases

AGE OF VINES 20 Years

ORIGIN

Ugarteche, Luján de Cuyo, Mendoza, Argentina

SOIL & ALTITUDE

3,000 feet above sea level. Alluvial clay and loamy. Deep soil, poor in organic matter and well drained.

BLEND

100% Malbec

WINEMAKING

Spontaneous fermentation in stainless steel tanks for 14 days with a total maceration time of 12 hours. Bottled immediately after tartaric and proteic stabilization. No malolactic fermentation.

TASTING NOTES

Intense and brilliant rosé color. Notes of cherries and red flowers. Crisp and fresh, it's ideal for refreshing on a warm evening and to pair with vegetable, natural dishes or lean meats. Suitable for vegans. Made with organically grown grapes.

