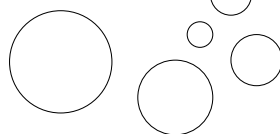


GOUGUENHEIM

malbec bubbles



THE WINERY

The winery is located in the Uco Valley at 45 miles from the city of Mendoza at the foothills of the Andes Mountains. Several geographical and climate elements define our unique terroir. Our vineyards are cultivated at an altitude of more than 3.600 feet, being the estate one of the highest in Mendoza. In a region of desert climate, we use melt water from the mountains carried by irrigation channels, through the alluvial and sandy soils. Dry and sunny climate, with 320 days of sun exposure a year and vast temperature amplitude (over 60°F) between day and night. All these exceptional conditions allow a perfect ripening of the grapes providing our wines with vivid colors, good acidity and good maturity of tannins.

SPARKLING WINE ROSÉ de MALBEC EXTRA BRUT



Origen	Uco Valley, Tupungato
Vintage	2018 Malbec
Grape variety	100% Malbec
Alcohol	12.00 %
Residual sugar	6.26 g/l
Total acidity	5.81 g/l
PH	3.2



TASTING NOTES

DELICATE WITH RED FRUITS AROMAS, PREDOMINANTLY OF CHERRIES AND STRAWBERRIES.
VERY FRESH IN THE MOUTH, SOFT TONES WITH EQUILIBRATED ACIDITY.
LOVELY PERSISTENCE OF SMALL AND BRILLANT BUBBLES ON THE FINISH.

WINEMAKING

4 HOURS OF SKIN CONTACT TO PROVIDE ROSÉ COLOR.
CHARMAT METHOD



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