



ALBATROS Malbec ROSE 2006

Like the Albatros, this vast seabird chanted by the poet Beaudelaire, the **Malbec** grape is a great traveller which, departed from Cahors, to spread thru the South West of France and, then to many countries. It has now become the emblematic grape of the Argentinean wine industry.

Pelvillain Frères has decided to reveal another **facet of this noble varietal**, creating the **ALBATROS Malbec Rosé** member of the family ALBATROS

Location:

The vineyards are established at Albas on the 2nd and 3rd terraces of the Lot River, a gravely, chalky-clayey soil.

Varietal composition:

Malbec: 100%

Vinification :

The grapes are picked early in the morning and put into vat at an already cool temperature. As the Malbec is a dyer-grape, the skin contact is very short mainly during the transfer of the grape from the vineyard to the winery and during the pressing. The press juice is immediately refrigerated below 10°C and the first settling is carried out after 48 hours. The fermentation of the clear juice lasts 3 weeks at controlled low temperature. The malolactic fermentation is inhibited.

The Wine :

- **Limpid, very clear, frank pink colour.**
- Ample and fruity nose with aromas of **white plum and notes of red berries and cherry.**
- On the palate, the same aromas are found with the accurate proportion of supple tannins, which enables the persistence of sensations.
- They are completed by **fresh touches of mint and lemon**, and a thirst-quenching vividness.

Serve at 8-10°C. Preferably drink while in its youth and within 3 years after the harvest.

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