

Rosé 2024

BACKGROUND

Situated on a high plateau in the Valle de Uco of Argentina's Mendoza region, the Portillo (meaning "path" or "gateway") winery and vineyards are dedicated to making superb quality wines for everyday enjoyment. Harmony with nature is readily apparent in every aspect of this property, which is designed to deliver wines that capture and respect the pristine beauty of their birthplace. Framed by the snow-capped Andes, Portillo's vineyards range in altitude from 3,445 to 5,577 feet. The benefits of this high location are many, including greater thermal fluctuations between day and night temperatures. This leads to longer hang-times for the grapes, resulting in a superior balance between sugars and acidity and thicker skins in the red varieties, which in turn yields greater intensity of color and aroma. This microclimate offers a supremely healthy environment in which to grow grapes. Portillo's state-of-the-art winery is built on three levels, each 16 feet deep. With much of the facility concealed below ground, Portillo is also notable for its employment of a gravity-flow system. This minimizes handling of grapes and helps protect the integrity of the fruit. The facility's ingenious design, which takes careful advantage of the gentle slopes on which it is built, is thought to be unique in South America.

TERROIR & VINTAGE NOTES

Made with grapes from different parcels of our Finca El Oasis estate vineyards, situated at 3,600 feet above sea level and Finca La Pampa vineyards, situated at 4,300 feet a.s.l. These vineyards were planted in 2007 and their soils are shallow and rocky, with excellent permeability and low organic material. The low yielding double-cordoned vines are balanced and trellis-trained. Efficient drip irrigation and adequate canopy management are employed to ensure suitable ripening.

WINEMAKING & AGING

The grapes were harvested with state-of-the-art machinery and destemming performed in the vineyards, with only the berries reaching the winery, where they were transferred to tanks for cold maceration. For fermentation, remontage was performed thrice daily. Following this, the wine underwent post-fermentation maceration on its marc with constant tastings. After racking, the wine underwent malolactic fermentation and remained in the tanks until bottling.

TASTING NOTES

Fruity bouquet led by notes of strawberry and sour cherry. A very fresh and sweet entry, with a notable red fruit profile.



750ML

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ORIGIN

Valle de Uco, Mendoza, Argentina

GRAPE VARIETIES

100% Malbec

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, TA: 6.2, RS: 4, Ph: 3.2,
Closure: Screw Cap

WINEMAKER

Carlos Bauza

