

Fact Sheet

INCONSCIENTE

Merlot Rosé
2024

Region of origin: Gualtallary, Tupungato, Mendoza, Argentina. Estate grown, produced and bottled

Winemaker: Joaquín Martín

Vineyard: 4.000 feet high. Permeable soils of alluvial origin and loose structure. Selection of sandy loam zones Special pruning, irrigation and canopy management to obtain balanced vineyards that produce grapes of the highest quality. Plot 5 - Clone 342

Vinification: Hand-harvested in 350 kg bins on 20-02-2024, then immediately whole-cluster pressed to minimize skin contact with the freshly obtained must. The wine was settled and underwent both fermentation and ageing in 2,225-litre concrete eggs.

Ageing: 6 months in concrete egg

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Production: 2.225 lts.

Tasting Notes : Brilliant pink colour. Aromas of red fruits such as strawberry and cherry appear on the nose. On the palate, acidity shapes the wine's length, with a juicy aftertaste reminiscent of plums.

Composition:

Merlot: 100%

Analytical data:

Alcohol: 12.6%	Azúcar (g/l): 1.8
Acidez (g/l): 5.9	PH: 3.08