

# ALFREDO ROCA

## FINCAS



Composition:	100% Malbec
Vintage :	2023
Appellation:	San Rafael, Mendoza.
Vineyard:	Finca La Perseverancia vineyard (40 year-old vines) and Finca Santa Herminia vineyard (20 year old vines). Sandy, loam and silty, clay soils.
Altitude:	2,600 feet above sea level
Yields per acre:	4.3 tons/acre.
Harvest:	Manual, transport from the vineyard to the winery in boxes of twenty kilograms.
Harvest date:	Second week of March.
Ageing:	30% was fermented and matured 4 months with oak staves.

## VINIFICATION

Fermented in temperature-controlled concrete tanks. Forty-eight hours cold soak, with a total maceration period of 28 days and two gentle, pump-overs per day.

## TASTING NOTES

Intense color of red, violet tones being reflected. Aromas of red fruit predominant, which perfectly combine with sweet notes of vanilla. Significant body structure on the palate thanks to the high concentration of well-ripened tannins, its red-cherry flavor underlined by a mouthwatering salinity. Elegant wine of great persistence in the mouth.

## PAIRING WITH

Excellent with flavorful grilled white meats such as chicken and pork to fatty fish such as salmon, croaker or black hake. It also goes excellently with hamburgers of all kinds, from the classic cheddar cheeseburger to stronger toppings such as bacon and blue cheese. And pizza, of course, in all its versions.



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SAN RAFAEL - MENDOZA

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