



Picabuey belongs to the Don Rosendo Wines group, a boutique winery owned by the Pereyra Iraola family, which has extensive agricultural experience in Argentina.

The vineyards are located at the foot of the Andes Mountains in a natural setting with its own unique identity. Our wines have received important recognition and awards worldwide.



## VARIETAL BLEND



**Vineyard location:** Luján de Cuyo, Agrelo

**Vineyard age:** 20 years

**Altitude:** 900 masl

**Soil:** clay loam

Trellis system

**Harvest Mode:** Mechanical

**Yield:** 12000 kg

## Elaboration:

Preferential cold maceration. Alcoholic fermentation at controlled temperature (25-27°C) for a period of 10 days with periodic pump-overs and delestages. Malolactic fermentation in tanks. After completion, the wine remains in storage in tanks until the time of the final and bottling. Blend of red grapes, where Carmenéré provides spice, vivacity and a herbal touch, while Malbec and Bonarda provide red fruit and sugariness.

## Tasting notes

A plus at herbs mild acidity and explosion of red fruits.

MENDOZA • ARGENTINA  
[www.donrosendowines.com](http://www.donrosendowines.com)



Full bottle  
Weight: 1,18 k  
Cónica baja liviana



12x750 ml  
Weight x Case: 14,6 k  
High: 30,7 cm  
Width: 25,4 cm  
Length: 33,4 cm



Cases x pallet Arlog  
(1m x 1,2m)  
Units: 84  
Total Weight: 1251,4 k