



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.



PICABUEY SPECIAL SELECTION BLEND



Vineyard location: Luján de Cuyo, Agrelo

Vineyard age: 25 years

Altitude: 990 masl

Soil: clay loam

Trellis system, bilateral cord

Harvest Mode: manual

Yield: 9,000 kg/ha

Aging: 8 months in 2nd and 3rd use French oak barrels

Elaboration: cold maceration. Alcoholic fermentation at controlled temperature (25-27°C) for a period of 10 days with periodic pump-overs and delestages. Post-fermentative maceration for 2 weeks. Malolactic fermentation in barrels.

Conservation in 2nd and 3rd use French barrels for 8 months.

Red grape blend

Tasting notes

Dark colour, red fruits and herbal hints from the blend of malbec, bonarda and Carmenere. Excellent structure and balanced acidity. Reminiscences of chocolate and smoked due to its 9-month aging in french oak.

MENDOZA • ARGENTINA

www.donrosendowines.com



Full bottle
Weight: 1,44 k
Cónica alta



6x750 ml
Weight x Case: 8,88 k
High: 33,5 cm
Width: 16,3 cm
Length: 24,5 cm



Cases x pallet Arlog
(1m x 1,2m)
Units: 140
Total Weight: 1268,2 k