

# Andeval

## VINTAGE NOTES

2022 produced another in a string of fine vintages. The growing cycle began with a dry spring. Then, summer arrived with cooler than average weather in January and some heavy rains from mid-January through mid-February. These rains slightly affected early-harvest grapes, reducing overall yields especially for white varieties. March through mid-April saw sunny and dry weather. As a result, our grapes reached good levels of sugar and polyphenolic development. We accelerated harvest activities due to an April early frost.

In the end, 2022 produced a high quality vintage, with great balance, concentration and ageworthiness. White wine yields were reduced slightly compared to average years but have great acidity and fruit expression.

## TASTING NOTES

Andeval Rosé de Malbec captures all of this emotion in a wine that's ideal for the mood and foods of summer. It pours into the glass as a deep salmon color with strawberry and plum aromas. Take a sip and discover red cherry, crisp cranberry and refreshing acidity. Like Mendoza's summer rains, this Rosé cuts through the heat of summer as a complement to sun, friends and whatever your tango imagination can dream of. It's also substantive enough to pair with light snacks or summer meals.



## WINEMAKERS

Mariana Onofri, Pablo Martorell

## GRAPE

Malbec (Saignée method).

## ALCOHOL

13.7 percent ABV

## CELLARING

Enjoy through 2025

## PAIRING

Fresh seafood, grilled chicken, mixed greens, charcuterie

## GROWING REGION

Los Chacayes, Tunuyán, Uco Valley, Mendoza, Argentina

## LIMITED RELEASE

300 bottles

## TECHNICAL INFO

7.2 percent total acidity  
1.8 g/l residual sugar  
3.2 pH