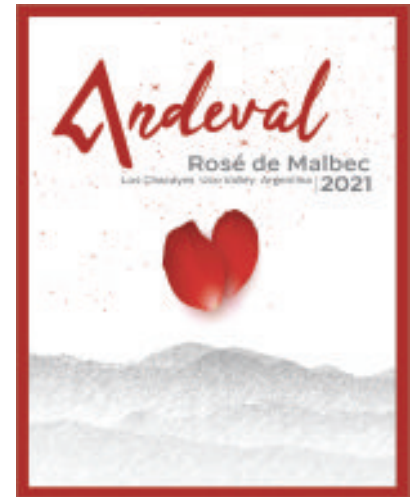


Andeval

Rosé de Malbec 2021

A Rosé by any other name is ... delicious. In Argentina, where Malbec reigns supreme, we make a special wine in small quantities to help us quench the summer heat. It's that familiar, fresh, all-day Rosé vibe—lightly colored with the emotion and passion of our favorite, elegant and jammy varietal grape.



Vintage Notes: 2021 will be remembered as a year full of drama that ultimately produced beautiful wines.

In the late spring month of October, the area experienced a frost, followed by one of the Andes' famous Zonda windstorms. These reduced yield a bit on some white varietals. The reds, which had not yet reached budbreak, were not affected.

After several years of much drier than usual summers, the Uco Valley returned to a more normal pattern. Beginning in December, a series of classic summer rainstorms came spaced a few weeks apart and lasting into February.

Though these rains can be violent, their water drains well through the rocky, alluvial ground. In turn, our vines received nice, regular relief from the hottest days of the growing season. In January, one storm dropped hail on our Los Chacayes vineyards, but damage was minimal.

The wetter autumn resulted in a slightly later harvest. However, all of our grapes were extremely healthy at harvest. They benefited from the low morning temperatures and wide temperature swings from day to night in the second half of March and all of April.

2021 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 (see column at right for suggestions).

Winemakers: Mariana Onofri, Pablo Martorell

Varietal: 100 percent Malbec Rosé, using the saignée method.

Vintage: 2021

Alcohol: 13.6 percent

Total Acidity: 6.4

pH: 3.63

Residual Sugar: 1.8 g/l

Growing Region: Los Chacayes, Tunuyán, Uco Valley, Mendoza, Argentina

Limited Release: 300 bottles

Pairing Suggestions: Fresh seafood, grilled chicken, mixed greens, charcuterie

Cellaring: Enjoy through 2024.

G&J Opperman Vineyards

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Mendoza, Argentina

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