



MONTEQUIETO

BODEGA DE FAMILIA

Quieto Rosado de Cabernet Franc



- **Origin:** Agrelo, Ugarteche y Vista Flores - Mendoza.
- **Varietal Composition:** 100% Cabernet Franc.

VINEYARDS

- **Odisea Estate:** Agrelo, Luján de Cuyo, Mendoza.
- **Height:** 950 meters above sea level.
- **Planted surface:** 15 hectares.
- **Los Hermanos Estate:** Ugarteche, Luján de Cuyo, Mendoza.
- **Height:** 992 meters above sea level.
- **Planted surface:** 30 hectares.
- **Los Barrancos Estate:** Vista Flores, Tunuyán, Mendoza.
- **Height:** 977 meters above sea level.
- **Planted surface:** 35 hectares.
- **PLANTING DENSITY:** 3,800 plants per hectare.
- **GUIDE SYSTEM:** Vertical trained.
- **YIELD:** 90 qq per hectare.
- **HARVEST:** February - March
- **PICKING SYSTEM:** Manual in 18 kilos boxes

WINEMAKING AND AGING

- **FERMENTATION:** with indigenous yeasts in stainless steel tanks
- **FERMENTATION TEMPERATURE:** 17 - 19°C.
- **FERMENTATION:** 20 days.
- **PELLICULAR MACERATION:** 1 - 2 hours.
- **AGING:** 3 months in stainless steel tanks.
- **TASTING NOTES:** Barely pink. It has subtle floral aromas and acid fruits such as cherry and plum. Good structure, soft, elegant, with a slightly sweet finish. Ideal to accompany fresh cheeses and seafood. It is recommended to drink it between 5 and 8°C.

Monte Quieto's winemaker, Leonardo Quercetti is in charge of the tasting notes. He works together with Agustín and Matilde, to create amazing wines with grapes from their estates.

Cobos 12290 - Agrelo - Luján de Cuyo - Mendoza - Argentina - M5509AEB

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