

BODEGA ENRIQUE FOSTER

(CARRODILLA, LUJAN DE CUYO, MENDOZA PROVINCE)

www.bodegafoster.com



In the center of the world's premier location for Malbec - Lujan De Cuyo, Mendoza, Argentina, we have built a state-of-the-art gravity-flow winery surrounded by 90-year old vines.

Our objective is nothing less than to produce the best Malbec in Argentina - which is to say the best in the world. No expense has been spared, from the latest vineyard management to the stainless-steel equipment and the new French and American oak barrels in the underground cellars.

At each stage of winemaking, cranes and a multi-level freight elevator combine to move the wine without pumping, thus avoiding its detrimental effects on wine.

Construction on our cellars began by digging out a huge crater of more than 6000 cubic meters to create cellars which will accommodate up to 2000 barrels. The cellars were then totally buried under tons of earth and highly insulating pumice stone to assure a constant temperature and humidity ideal for the ageing of our Malbec without the use of air conditioning.

We buy our barrels of French oak from Seguin Moreau and Taransaud; we may introduce some American oak in the future.

'PINK' Rose Malbec 2019

CSPC# 736218

750mlx12

12.0% alc./vol.

SOLD OUT

Grape Variety

100% Malbec

Winemaker

Mauricio Lorca

Vineyards

Average age of the vines is more than 30 years. Enrique Foster 'PINK' Rosado, unlike French or Spanish rose made from Grenache grapes, is 100% from Malbec grapes grown in our vineyard in Mendoza, Argentina

Harvest

This 100% Malbec dry rose was hand harvested in small plastic boxes of 18 kg in the second week of March. The average vineyard production is 10 tons per hectare, 4.1 tons per acre.

Vinification/

Alcoholic at 16° C for 15 days in stainless steel fermenters.

Tasting Notes

Light-red color with violet tones. PINK has a unique character: refreshing summer fruits such as cherries, with a floral touch of violets. Good body, smooth and elegant with a sweet aftertaste.

Serve with

Chill well before drinking, at about 8°C. Great aperitif wine. Serve with baked ham, grilled or sautéed pork chops, barbecued pork ribs, pork roast with applesauce, pork tenderloin, grilled or sautéed veal chops, veal roasted, veal scaloppini. Also pairs well with fish in mild sauces and Asian cuisine.

Cellaring

To be drunk young.

