



## PAST VINTAGES

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### 'PINK" Rose Malbec 2019

CSPC# 736218

750mlx12

12.0% alc./vol.

<b>Grape Variety</b>	<i>100% Malbec</i>
<b>Winemaker</b>	Mauricio Lorca
<b>Vineyards</b>	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
<b>Harvest</b>	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.
<b>Vinification/</b>	Alcoholic at 16° C for 15 days in stainless steel fermenters.
<b>Tasting Notes</b>	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.
<b>Serve with</b>	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.
<b>Cellaring</b>	To be drunk young.





## PAST VINTAGES

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### “PINK” Rose Malbec 2017

CSPC# 736218

750mlx12

13.7% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.57 g/l	pH: 3.50	Residual Sugar: < 1.80 g/l
<b>Grape Variety</b>	100% Malbec		
<b>Vineyards</b>	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		
<b>Harvest</b>	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.		
<b>Winemaker</b>	Mauricio Lorca		
<b>Vinification/</b>	Alcoholic at 16° C for 15 days in stainless steel fermenters.		
<b>Tasting Notes</b>	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.		
<b>Serve with</b>	Chill well before drinking. 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.		
<b>Production</b>	16,000 bottles produced.		
<b>Cellaring</b>	To be drunk young.		
<b>Scores/Awards</b>	<b>88 points</b> - Patricia Tapia, <i>Descorchados Wine Guide, Chile - 2018</i>		



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### “PINK” Rose Malbec 2016

CSPC# 736218

750mlx12

13.7% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.57 g/l	pH: 3.50	Residual Sugar: < 1.80 g/l
<b>Grape Variety</b>	100% Malbec		
<b>Vineyards</b>	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		
<b>Harvest</b>	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.		
<b>Winemaker</b>	Mauricio Lorca		
<b>Vinification/</b>	Alcoholic at 16° C for 15 days in stainless steel fermenters.		
<b>Tasting Notes</b>	PINK has a unique character: refreshing summer fruits in a floral dry, complex wine.		
<b>Serve with</b>	Chill well before drinking. 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.		
<b>Production</b>	16,000 bottles produced.		
<b>Cellaring</b>	To be drunk young.		





## PAST VINTAGES

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### “PINK” Rose Malbec 2015

CSPC# 736218      750mlx12      13.7% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.57 g/l	pH: 3.50	Residual Sugar: < 1.80 g/l
<b>Grape Variety</b>	100% Malbec		
<b>Vineyards</b>	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		
<b>Harvest</b>	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.		
<b>Winemaker</b>	Mauricio Lorca		
<b>Vinification/</b>	Alcoholic at 16° C for 15 days in stainless steel fermenters.		
<b>Tasting Notes</b>	PINK has a unique character: refreshing summer fruits in a floral dry, complex wine.		
<b>Serve with</b>	Chill well before drinking. 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.		
<b>Production</b>	16,000 bottles produced.		
<b>Cellaring</b>	To be drunk young.		



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### “PINK” Rose Malbec 2014

CSPC# 736218      750mlx12      13.5% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.56 g/l	pH: 3.30	Residual Sugar: 3.65 g/l
<b>Grape Variety</b>	100% Malbec		
<b>Vineyards</b>	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		
<b>Harvest</b>	This 100% Malbec dry rose was hand harvested in small plastic boxes of 18 kg in the second week of March 2008. The average vineyard production is 8800 lbs per acre.		
<b>Winemaker</b>	Mauricio Lorca		
<b>Vinification/</b>	Alcoholic at 16° C for 15 days in stainless steel fermenters.		
<b>Tasting Notes</b>	PINK has a unique character: refreshing summer fruits in a floral dry, complex wine.		
<b>Serve with</b>	Chill well before drinking. 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.		
<b>Production</b>	13,000 bottles produced.		
<b>Cellaring</b>	To be drunk young.		





## PAST VINTAGES

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### “PINK” Rose Malbec 2009

CSPC# 736218

750mlx12

13.5% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.56 g/l	pH: 3.30	Residual Sugar: 3.65 g/l
<b>Grape Variety</b>	100% Malbec		
<b>Vineyards</b>	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		
<b>Harvest</b>	This 100% Malbec dry rose was hand harvested in small plastic boxes of 18 kg in the second week of March 2008. The average vineyard production is 8800 lbs per acre.		
<b>Winemaker</b>	Mauricio Lorca		
<b>Vinification/ Maturation</b>	Alcoholic at 16° C for 15 days in stainless steel fermenters.		
<b>Tasting Notes</b>	PINK has a unique character: refreshing summer fruits in a floral dry, complex wine.		
<b>Serve with</b>	Chill well before drinking. A great patio wine on a hot summer day. Pairs with chicken.		
<b>Production</b>	13,000 bottles produced.		
<b>Cellaring</b>	To be drunk young.		



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### “PINK” Rose Malbec 2008

CSPC# 736218

750mlx12

13.5% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.56 g/l	pH: 3.30	Residual Sugar: 3.65 g/l
<b>Grape Variety</b>	100% Malbec		
<b>Vineyards</b>	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		
<b>Harvest</b>	This 100% Malbec dry rose was hand harvested in small plastic boxes of 18 kg in the second week of March 2008. The average vineyard production is 8800 lbs per acre.		
<b>Winemaker</b>	Mauricio Lorca		
<b>Vinification/ Maturation</b>	Alcoholic at 16° C for 15 days in stainless steel fermenters.		
<b>Tasting Notes</b>	PINK has a unique character: refreshing summer fruits in a floral dry, complex wine.		
<b>Serve with</b>	Chill well before drinking. A great patio wine on a hot summer day. Pairs with chicken.		
<b>Production</b>	13,000 bottles produced.		
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