



# HOUSE OF TOWNEND

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## Santa Rosa Malbec

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**Price** £11.99  
**Code** SANT250

This Malbec's complexity and French Oak and bottle ageing create an expressive and concentrated wine with tannins that reveal infinite sensations. A lovely fruit driven Malbec with ripe fruit and a soft, juicy aftertaste.

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**Tasting Notes:**

Laden with cherry, strawberry and raspberry fruit and a faint hint of spice and smoke.

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## Specification

**Vinification** All the fruit is sourced from vineyards surrounding the award-winning Santa Rosa winery. Analysis in the vineyards dictates picking at optimum ripeness levels, and the harvesting is done mainly by machine to speed total harvest time and thereby minimise grapes exceeding phenolic and sugar targets. Classic fermentation in large concrete vats with selected yeast sowing from their vineyards and maceration on skins with additional pumpovers to speed up extraction of colour, tannins and fruit. After fermentation, the wine is racked into clean tanks and then settled and aged on lees for 4 months prior to bottling. for 10 days.

**ABV** 13.5%

**Size** 75cl

**Drinking Window** Drink now

**Country** Argentina

**Region** Mendoza

**Area** Uco Valley

**Type** Red Wine

**Grapes** Malbec

**Genres** Vegan, Vegetarian

**Vintage** 2025

**Body** Soft, fruity and smooth

**Producer** Bodega Santa Rosa, Zuccardi

**Producer Overview** Santa Rosa is the original wine estate established by Zuccardi, an hour's drive south east of Mendoza in Argentina. There is a progressive move to organic farming with 50% of the 500ha estate now converted. Such are the desert conditions, evaporation is strong and without irrigation the vines would die very quickly. There is a large difference in temperature between night and day which ensures the grapes maintain a wonderful freshness. The grapes are harvested by hand, gently pressed and then fermented in stainless steel tanks at 16-18 ° C. There is a short 4-6 hour maceration resulting in a very pretty Provencal salmon pink colour, a welcome relief from the heavier South American roses on the market.

**Closure Type** Screw Cap

**Food Matches** The ideal accompaniment to a warming beef stew.

**Press Comments** Best Vineyard in the World - IWC, July 2020. "While several grape varieties (carmenere, tannat etc) have successfully migrated from Southern France to South America, none have acquired the star status there that malbec enjoys. Argentina's Mendoza region now produces dozens of malbecs including this especially satisfying, well-priced example. Dark with slate influenced savouriness, it brings rich, bramble and damson flavours partnered by suggestions of allspice, sage and chocolate with good acidity but little tannin." Brian Elliott, Daily Record, 2021.