



Fabre Montmayou

FABRE MONTMAYOU MALBEC ROSÉ

VINTAGE	2024
REGION	Mendoza, Argentina
GRAPES	100% Malbec
TECHNICAL	Alc. 12.5% / Residual sugar: 3g/l
WINEMAKER	Hervé Joyaux Fabre
UPC	7798000212792

BACKGROUND

The Malbec for this rosé comes from a mixture of different vineyard sites at around 950 meters above sea level in Mendoza, with sandy and loamy soils. All the fruit is hand-harvested into small trays to ensure the upmost care is taken.

WINEMAKING

The grapes are pneumatically pressed and then fermentation is carried out in stainless steel tanks with selected yeast at a controlled temperature of 14-16°C.

TASTING NOTE

A very delicate pale rosé color. The wine has fresh fruit aromas of strawberries and raspberries with citrus hints. A crisp, well-balanced wine.

ABOUT FABRE MONTMAYOU

Fabre Montmayou was founded in the early 1990's by owner and winemaker Hervé Joyaux Fabre. When Hervé moved to Argentina from Bordeaux in the early 1990s and he was one of the first foreigners to recognise the potential of Argentina. As a true visionary, he bought very old Malbec vineyards, planted in 1908, and built the Fabre Montmayou winery with real boutique style and essence. His style of winemaking combines Argentina's purity of fruit and clear varietal expression with the elegance and complexity which is the hallmark of Hervé's classical background. Underpinning all of this is Hervé's unshakeable belief in the local terroirs, and his determination that all his wines should express these terroirs as elegantly as possible.

