



GARDEL WINES

Carlos Gardel

ANDES GROWERS · GARDEL ORIGEN

Gardel Origen

Rosé Malbec

DESCRIPTION

Made with early-harvest Malbec grapes from Luján de Cuyo, this Rosé is obtained through a very brief and delicate maceration. This technique allows for the extraction of a subtle color and the fruity essence of the grape, avoiding strong tannins. It is a wine with a young and relaxed spirit, capturing the charm, elegance, and subtle seduction of a romantic Gardel.

TASTING NOTES

To the eye, it captivates with a pale pink color with salmon tones (onion-skin style), bright and clean. On the nose, it is highly expressive: dominated by fresh red fruits such as strawberries, raspberries, and cherries, accompanied by a light floral touch. In the mouth, it offers a vibrant and natural acidity, with a light, refreshing mouthfeel and a fruity finish.

PAIRING

Its freshness makes it the undisputed protagonist of warm days and sunsets. It is perfect to enjoy on its own as an aperitif. At the table, it shines alongside fresh salads, fish, and seafood (such as fried calamari, prawns, or paella), sushi, and soft cheeses (like Brie or Camembert).



TECHNICAL DATA

COUNTRY	Argentina
PRODUCER	Andes Growers
VINTAGE	2026
VOLUME	750 ml
REGION	Luján de Cuyo, Mendoza
ALCOHOL CONTENT	12,4 %
GRAPE	Malbec Rosé
TEMPERATURE	Between 8 and 10 °C
TYPE	Fine Dry Rosé Wine
CLOSURE	Screw Cap