



ROSÉ

Valle de Uco | Mendoza - Argentina



VINTAGE	2018
VARIETALS	60% Malbec, 40% Pinot Noir
REGIONS	Valle de Uco
ELEVATION	1,200 m.a.s.l. (3,940 ft.) average
HARVEST METHOD	Hand-harvested
WINEMAKING	Hand-picked, destemmed. Slightly pressed. Cold macerated with dry ice for 1 hours. Selected yeasts. Fermented for 25 days at 12°C (54°F).
ANALYTICS	Alcohol: 13.2% Acidity: 6.4 g/l
TASTING NOTES	A lovely pale salmon pink color and a fine floral profile, with hints of wild strawberry and cherry. It shows freshness and clarity, with crunchy acidity, redcurrant and strawberry flavors and a pithy, refreshing finish. This will be very good both as an aperitif and with food, due to the tension on the palate.
FOOD PAIRING	This wine pairs beautifully with smoked salmon, Asian spicy food, grilled poultry, hard cheeses.