



ROSÉ

Valle de Uco | Mendoza - Argentina



VINTAGE	2019
VARIETALS	60% Malbec, 40% Pinot Noir
REGIONS	Altamira, 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% Acidity: 6.6 g/l
TASTING NOTES	A lovely pale salmon pink color and a fine floral profile, with delicate hints of nuts. In the mouth, its freshness and juicy acidity are in perfect combination with flavors of currants and strawberries. It has very good balance and structure. Due to its pleasant tension on the palate it can be enjoyed by itself or with meals.
FOOD PAIRING	This wine pairs beautifully with smoked salmon, Asian spicy food, grilled poultry, hard cheeses.