



# CRIOS

## ROSÉ OF MALBEC

*Susana Balbo.*



VARIETALS: 100% Malbec / VINTAGE: 2022

REGION: Valle de Uco, Mendoza

ELEVATION: 1,050 m / 3,445 ft above sea level (average)

HARVEST METHOD: Hand-harvested

WINEMAKING: Fermentation in stainless steel tanks with selected yeasts at a maximum temperature of 12-14°C (54-57°F).

ANALYTICS: Alcohol: 13.5% / Acidity: 5.48 g/l

TASTING NOTES: A fresh, dry and delicate rosé with aromas and flavors of strawberries and gooseberries that lead to a balanced palate and a crisp finish.

FOOD PAIRING: Fish, fresh green salads or grilled chicken.

