



## ROSÉ

Valle de Uco | Mendoza - Argentina



VINTAGE	2018
VARIETALS	60% Malbec 40% Pinot Noir
REGIONS	Uco Valley
ELEVATION	1.200 AMSL (average)
HARVEST METHOD	Hand-harvested
VINIFICATION	Hand picked and destemmed. Low pressed. Cold maceration with dry ice for 1 hour. Selected yeasts. Fermented during 25 days at 12°C.
ANALYTICS	ALCOHOL 13,2% ACIDITY 6,40 g/l
TASTING NOTES	A lovely pale salmon pink colour and a fine florality, with hints of wild strawberry and cherry. It shows freshness and clarity, with crunchy acidity, redcurrant and strawberry flavours 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