CRIOS ROSÉ OF MALBEC

SusanaBalbo.

VARIETALS: 100% Malbec / VINTAGE: 2021

REGION: Valle de Uco, Mendoza

ELEVATION: 1,050 m.a.s.l. / 3,445 (average)

HARVEST METHOD: Hand-harvested

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

ANALYTICS: Alcohol: 13.5% / Acidity: 6.18 g/l

TASTING NOTES: Fresh, dry and delicate, with aromas and flavors of strawberries and gooseberries leading to a balanced palate and a crisp finish.

FOOD PAIRING: Fish, fresh greens or grilled chicken.



