## CRIOS ROSÉ OF MALBEC





## VARIETALS: 100% Malbec / VINTAGE: 2018

**REGIONS:** Uco Valley (Mendoza)

**ELEVATION:** 1.050 m AMSL (average)

HARVEST METHOD: Hand-harvested

VINIFICATION: Max. Temperature 12° C. Selected yeast.

ANALYTICS: Alcohol: 14% / Acidity: 6.1 g/l

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

**FOOD PAIRING:** A match made in heaven when it comes to grilled fish, fresh greens or chicken. It is also a delicious wine to enjoy with light snacks and cheeses.

