



ROSE



				WINE PROFILE 🍾 —	
FLAVOR			OAK		
LIGHT	MEDIUM	PRONOUNCED	NO OAK	TOAST/VANILLA	CHOCOLATE/COFFEE
SWEETNESS			BODY		
DRY	MEDIUM DRY	SWEET	LIGHT	MEDIUM	FULL
ACIDITY					
LOW	MEDIUM	HIGH			

– TECHNICAL DATA 📋

Vintage: 2019

Varietal: 50% Pinot Noir, 30% Tempranillo, 10% Pinot Gris, 10% Viognier.

Vineyards: Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. The vineyards enjoy a marked thermal amplitude. Gravel and sand Soil.

Winemaking: Manual harvest during the first week of February and the first week of march. Fermentation with selected yeast at a maximum temperature between 12°C and 15°C for 15 days.

Information:

Alcohol: 12.5%

Residual Sugar: 1,43 g/l

Acidity: 5,32 g/l

pH: 3,3



Pale and pretty crystal clear pink. Strawberries and red berries aromas with orange zest notes. Lively with fresh acidity and fruity palate

– Paring 🥢



Appetizers, Chicken and pasta dishes. Serve at 10°C.