

CRIOS

ROSÉ OF MALBEC

Susana Balbo.



VARIETALS: 100% Malbec

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 % / Acidity: 6 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.

