



VARIETY

50% Malbec - 50% Pinot Noir Alcohol: 13,5% vol.

VINEYARDS

Cruz de Piedra, Maipú, Mendoza. Vines age: 31 years.

Harvest: march.

Fermentation: After a soft pressing without destemming to extract the minimum colour possible, then we macerate with the sediment at very low temperatures. The fermentation is done at low temperature for a prolonged time to respect and highlight the typical aromas of the varieties..

TASTING NOTES

Seductive new dry wine.

Hue: subtle pink.

Aroma: red flowers and small fruits such as strawberries and cherries.

In mouth: fresh with an after taste of almond and nut.

SCORES

91pts. Cicchitti Rosado (James Suckling) 90pts. Cicchitti Rosado 2021 (Tim Atkin)

It is recommended to open 20 minutes before drinking.



Pairing: Asian meals, smoked seafish, with meats, cheese and bites.



Drinking temperature: 9°C



Cellar keep time: 3 years.

