

SPARKLING Brut Rosé 2022



VARIETY Rosé 100% Malbec HARVEST 2022 VINEYARDS San Carlos, Mendoza, Argentina **ELEVATION** 1100 meters above sea level

REGIONAL CLIMATE

It is characterized for being a region of temperate and dry climate, with rigorous winters and warm summers of cool nights. The average annual temperature is 14° C with many sunny days. The average thermal amplitude is 15° C.

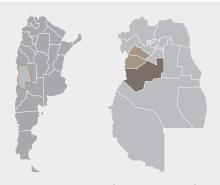
VINTAGE REPORT

The harvest was earlier and shorter than usual. He gave us excellent concentrations, colors and health. The climate prior to the harvest was changeable, with cool periods of the season alternated with very hot periods. In October we had frosts that affected flowering. On the other hand, in December the slightly warmer temperatures create fantastic conditions for bunch growth. January began with two weeks of extremely high temperatures followed by another two weeks of rain and a drop in maximum temperatures.

WINEMAKER Sergio Montiel **HARVEST DATE** 03/06/2022 **VINEYARDS AGE** (average) 18 years **DRIVING SYSTEM** Trellis under

SOIL Of alluvial origin. Sandy and stony, with excellent permeability and drainage.

YIELD 120 gg/ha



Argentina > Mendoza > San Carlos

ALCOHOL	12 % v/v
CLOSURE	Cork DIAM
REMAINING SUGAR	14 grs/l
STORAGE	2 years
PH	3,8
PACKAGING	Case 6 or 12 x 750 ml
TOTAL ACIDITY	6,5 grs/l
PRODUCTION	5.000 bottles

We care for and respect the environment and the community. For this we implement organic and sustainable practices. We avoid the use of fertilizers and nourish the soil with compost. We make efficient use of irrigation water and we have

solar panels.

PICKING Hand-picked and carried in bins of 400 kg

VINIFICATION Classic in stainless steel tanks **FERMENTATION** 30 days at controlled temperature

Charmat Method **AGEING**

BOTTLE AGEING 2 months

TASTING NOTES

SIGHT Pink onion skin.

Fruity and expressive. Good bubble. **AROMA**

Delicate, casy to drink.

FOOD PAIRINGS

MOUTH

Appetizer, pink salmon. Temperature service 5° C.