

CRIOS

ROSE OF MALBEC



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| VINTAGE | 2014 |
| VARIETALS | 100% Malbec. |
| REGIONS | Uco Valley |
| ELEVATION | 1.200 m AMSL (average) |
| HARVEST METHOD | Hand-Harvested |
| VINIFICATION | Max. Temp 14° C. Selected yeast. |
| ANALYTICS | ALCOHOL 14.5% ACIDITY 6.4 g/l |
| TASTING NOTES | A beautiful, deep, vibrant rosé color. Has a surprising amount of body for a rosé wine, and beautiful aromas of wild strawberry, red cherry and hints of spice. On the palate, the flavors of strawberries and young cherries come rushing in, accompanied by some spice notes and a clean, dry finish. |
| PAIRING | Roasted chicken, spicy Asian foods. |

TECHNICAL SHEET

DOMINIO DEL PLATA WINERY
MENDOZA - ARGENTINA