

# CRIOS

## ROSE OF MALBEC



VINTAGE	2017
VARIETALS	100% Malbec.
REGIONS	Uco Valley
ELEVATION	1.200 msnm
HARVEST METHOD	Hand-Harvested
VINIFICATION	Max. Temp 14° C. Selected yeast.
ANALYTICS	ALCOHOL 12% ACIDITY 6.20 g/l
TASTING NOTES	Deep, vibrant rosé color. On the nose shows intense berries with reminiscences of wild strawberries. On the palate, the flavors of young cherries come rushing in. An amazing elegant finish rounds out the mouth.
PAIRING	Roasted chicken, fish, Sushi and spicy food