

Crios

ROSE OF MALBEC



VINTAGE	2012
VARIETAL	100 % Malbec
VINEYARDS	Agrelo and Ugarteche (Luján de Cuyo) La Consulta (San Carlos). Vista Flores (San Carlos) Gualtallary (Tunuyan)
FERMENTATION	Max. Temp 12° C. Selected yeast.
ALCOHOL ACIDITY	14 % by vol. 6,4 g/l
ROOTSTOCK	Ungrafted
AVG. VINEYARD ELEV. AMSL HARVEST METHOD	1.000 m (3.280 ft) Hand-harvested
PH	3,18
FILTRATION	Light Filtration