



ROSA DI ROSSO

VALLE DE UCO
ARGENTINA



Subtle rosé wine, complex, elegantly aromatic, fresh and persistent. From old vines in the Uco Valley.

BLEND:

60% Sangiovese, 40% Syrah

VINEYARDS:

Sangiovese, pergola, planted in 1970 – La Arboleda

Syrah, pergola, planted in 1965 – La Consulta

WHEN DO WE HARVEST/MATURATION TRACKING:

Daily tasting at the vineyard, together with the study of the analytical profile of the must to, according to the design of the wine, determine the perfect harvest date for this unique rose made with unusual varieties in Argentina.

HOW DO WE HARVEST

Hand harvested in small, 20 kg. boxes.

WINEMAKING

Direct pressing of both varieties, then we co-ferment the musts at 13 °C, 50% in stainless steel and 50% in concrete eggs.

AGEING

In stainless steel and concrete with a constant suspension of fine lees for 4 months.

TASTING NOTES

Pale pink, with delicate floral notes of red roses, cherries and citrus freshness. Texture and complexity leading to a long and refreshing finish.
