



ALAMBRADO

Pinot ROSÉ

COMPOSITION

100% Pinot Noir

ORIGIN

Valle de Uco, Mendoza, Argentina

VINIFICATION

Charmat Method (4 months with selected yeast)

ALCOHOL

12% vol

ACIDITY

7,5 g/l

RESIDUAL SUGAR

12 g/l

TASTING NOTES

Colour: Elegant and delicate pink color with violet hues.

Aroma: Red Fruits such as berries and strawberries typical of Pinot Noir complex aromas due to the time in yeast.

Flavour: A Kind sweet entry, creamy and fresh, good volumen in the mouth. Delicate presence of red fresh fruits. Well balanced and long finish.

RUBÉN RUFFO,
WINEMAKER