

# CRIOS

## ROSE OF MALBEC



VINTAGE	2016
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 13.5% ACIDITY 6.4 g/l
TASTING NOTES	<p>A beautiful, deep, vibrant rosé color. Has a surprising amount of body for a rosé wine. On the nose shows intense berries and floral aromas with reminiscences of wild strawberries.</p> <p>On the palate, the flavors of strawberries and young cherries come rushing in.</p> <p>An amazing elegant finish rounds out the mouth.</p>
PAIRING	Roasted chicken, fish, Sushi and spicy food.

## TECHNICAL SHEET

DOMINIO DEL PLATA WINERY  
MENDOZA - ARGENTINA