

Cafayate

Rosé

The nature's wisdom provides our high-altitude vineyards with unrivalled conditions: sunny days and cool nights, scarce rainfall and optimal soils for vine-growing, which helps make a serene, expressive and superior wine.

TASTING NOTES

Color: Salmon pink.

Aroma: Expressive and highly fruity wine, with cherry and raspberry notes.

Palate: Balanced, fresh, with a smooth and fruity finish.

Suggested pairings: Ideal to drink as aperitif or to pair entrances, salads and soft cheese.

Ageing potential: We recommend drinking this wine within one year after its harvest.

Serving temperature: 8° - 10° C



TECHNICAL DESCRIPTION

Varietal composition: 100% Malbec

Origin: Valle de Cafayate (5,750) Salta, Argentina

Maceration: pre-fermentative: 20 hours at 8°C

Alcoholic fermentation: 15 days between 12 and 17°C

Malolactic fermentation: No

Ageing: No

Vintage: 2021

Alcohol: 13.7%vol

Residual sugar: 6.95 g/L

Total acidity: 7.20 g/L

pH: 3.3

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