



UNO ROSÉ 2022

WINEMAKING

Hand-harvested high-elevation red grapes were gently processed and blended to create a fresh, well-rounded Rosé. To keep astringency in check, maceration of the meticulously sorted clusters was brief. Temperatures during fermentation were kept between 59-64°F to promote the role of selected yeasts in the formation not only of alcohol but also of fresh and fruit-driven wine aromas.








TASTING NOTES

"Antigal UNO Rosé presents a very attractive and elegant bright salmon-pink color. On the nose, it presents notes of cherries, strawberries, sour cherries, red roses, and wild herbs. Fresh on the palate, good balance, structure, and volume, very attractive."

Miriam Gómez
Winemaker.



WINE INFORMATION

-  Uco Valley, Mendoza, Argentina.
-  Winemaker Secret.
-  Alc. 13,00% v/v | Dry.
-  6 months in stainless steel tanks.
-  Potential aging: 3 years.
-  Screw Cap.
-  Salads, fish and seafood, pasta, and desserts.

CONSISTENCY OVER THE YEARS

