

SUSANA Balbo

SIGNATURE

ROSÉ



HARVEST	2017
VARIETALS	60% Malbec y 40% Pinot Noir
REGIONS	Uco Valley
ELEVATION	1.200 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Hand picked and destemmed. Low pressed. Cold maceration with dry ice per 4 hours. Selected yeasts. Fermented during 25 days at 12°C.
ANALYTICS	ALCOHOL 13% ACIDITY 6,60 g/l
TASTING NOTES	A lovely pale salmon pink colour and a fine florality, with hints of wild strawberry and cherry. It shows freshness and clarity, with crunchy acidity, redcurrant and strawberry flavours and a pithy, refreshing finish. This will be very good both as an aperitif and with food, due to the tension on the palate.
PAIRING	This wine pairs beautifully with smoked salmon, Asian spicy food, grilled poultry, hard cheeses

TECHNICAL SHEET
Susana Balbo Wines
MENDOZA - ARGENTINA