

ANTIGAL UNO

2019 ROSE

MENDOZA - ARGENTINA

WINEMAKING:

Antigal Winery's gravity-fed system facilitates exceptionally gentle treatment of our hand-picked and meticulously sorted high-elevation fruit. Consequently, Antigal UNO Rose 2019 is a blend of red grapes, manually harvested in advance to achieve greater freshness and roundness with poor tannins and astringency. A selection of bunches was carried out with a brief maceration and subsequent separation of the solid parts. Alcoholic fermentation takes place at temperatures between 15-18°C to obtain fresh and fruity aromas with selected yeasts.

TASTING NOTES:

"The 2019 vintage of Antigal UNO Rose offers bright with light cherry color of low intensity with salmon-colored tones. On the nose are aromas of fresh red fruits such as strawberry, cherry, raspberry with a slight note of vanilla. To the palate is fresh, harmonious and with an excellent acid balance".

WINE INFORMATION

APPELLATION: Uco Valley, Mendoza, Argentina.

ALCOHOL: 13.50% | TA: 0.63%

PH: 3.40 | RS: 0.14%

AGING: 6 months in stainless steel tanks.



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