



ANTIGAL UNO

ROSE

2018

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 2018 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".

Miriam Gómez
Winemaker

WINE INFORMATION:

APPELLATION: Uco Valley, Mendoza, Argentina
ALCOHOL: 13% | TA: 0.686% | PH: 3.30 | RS: 0.18%
AGING: 6 months in stainless steel tanks.

