



# ANTIGAL UNO

ROSE

2019

Mendoza, Argentina

## 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. Stainless steel aging protected those vibrant aromas.

## TASTING NOTES:

“The 2019 vintage of Antigal UNO Rosé presents a bright light-cherry color with salmon-colored tones. On the nose are aromas of fresh red fruits such as strawberry, cherry, and raspberry, with a slight note of vanilla. On the palate this wine is fresh and harmonious with an excellent acid balance.”

Miriam Gómez  
Winemaker

## WINE INFORMATION:

APPELLATION: Uco Valley, Mendoza, Argentina  
ALCOHOL: 13,5% v/v | TA: 6,26 g/L | PH: 3.40 | RS: 0.14%  
AGING: 6 months in stainless steel tanks.

