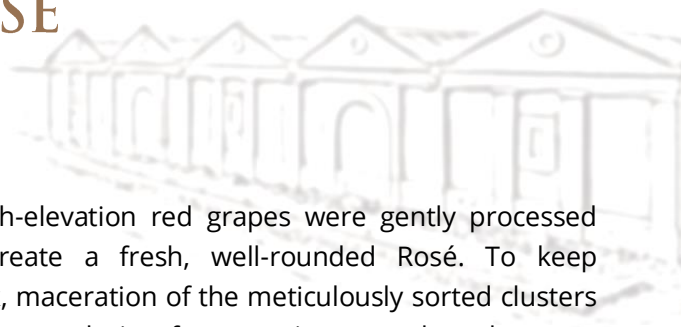


## UNO ROSÉ 2020



### 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

*"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. 13,3% v/v | TA: 7 g/L | PH: 3.30 | RS: 0.2%
-  6 months in stainless steel tanks.
-  Potencial aging: 3 years.
-  Screw Cap.
-  Salads, fish and seafood, pasta, and desserts.

### CONSISTENCY OVER THE YEARS

