

san huberto  
Natural Sweet Rosé | 2015  
ARGENTINA

## NATURAL SWEET ROSÉ

**Varietal:** Malbec 100%

**Vineyard location :** Valle de Aminga, La Rioja, Argentina

**Vine training system:** high cordon trellis system

**Irrigation method:** drip irrigation

**Vineyard altitud:** 1450 meters asl

**Harvest method:** hand-picking

**Alcohol content:** 10,8 %

**Residual Sugar :** 40 g / l

**pH:** 3.5

**Acidity :** 6.5 g / l

**Dry extract :** 65.00 g / l

**Presentation:** 750 ml

**Serving temperature :** 9 ° C

### SUGGESTIONS AND FOOD PAIRING

*Ideal for outdoor gatherings and summer nights. We recommend it to accompany salads , tapas , Carpaccio, cheese boards, seafood and rice dishes.*

### ELABORATION METHOD

*Fermentation takes place during 20-30 days in stainless steel tanks at controlled temperatures between 13/17 ° C. There is also a partial maceration of Malbec and Cabernet Sauvignon.*

*Bottle aging: one month*

*Aging potential: No*

### TASTING NOTES

*Bright red. This wine invades us with aromas of red cherries , strawberries , pineapple and vanilla. It is refreshing and delicately sweet. It has a nice and balanced structure and acidity.*