FAMILIA CROTTA
DESDE 1933

Rosado

Crotta

750ml

Variety

100% Malbec

Vineyard

Region: First Zone. Mendoza. Argentina
Soil characteristics: Stony loam
Harvest: Hand-picked in April

Fermentation

It begins after a short maceration of the must with the skins of the red grapes (from 2 to 20 hours), which imparts color and aromas.
Then, the must is separated from the skins (pressed or saignéed) and fermented at a controlled temperature, typically between 14 and 18°C to preserve the fruity aromas. This fermentation process lasts approximately 7 to 14 days.

Tasting Notes

Colour: Bright and vibrant pink.
Aroma: From fruity to floral.
Flavor: Smooth and fresh. Delicate on the palate with a refreshing acidity.

Technical Data

Alcohol: 12.4% by volume
Total acidity: 5.50 g/l
Sugar: 25 g/l