

## BODEGA GIECO



### GIORGIO GIECO ROSÉ OF MALBEC - SINGLE VINEYARD

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Vineyard: Gieco Estate

Location: Vistalba- Luján de Cuyo-Mendoza

Altitud: 1,000m above sea level

Vintage: April

Vintage Method: hand-picked in 18 kg plastic cases

#### Vinification

The must comes from a saignée practiced to the vinification of 100% Malbec 24 hours after maceration started keeping low temperatures (8°C). Fermented at low temperature (15°C).

#### Tasting Notes

Sight: bright granate color.

Nose: fresh fruits aroma (strawberries, cherries, sour cherries).

Mouth: well structured, fresh and fruity.

Pairing suggestions: as an aperitif. Ideal to accompany sushi, paella, seafood and pork.

Serving temperature: 8-10°C.