



NOUVELLERE

ROSÉ



ELABORATION:

VARIETAL COMPOSITION: 90% Chardonnay and 10% Malbec.

ORIGIN: Grapes grown in San José, Tupungato, Mendoza, Argentina, at 1200 masl.

METHOD: Traditional or Champenoise.

TYPE OF SPARKLING WINE: : Extra brut Rosé with 8 g/l of sugar.

AGEING ON LEES: 12 months.

SERVING TEMPERATURE: 5 to 7 °C.

TASTING NOTES:

Tiny, very persistent bubbles.

The main aromatic notes of this wine are intense tropical fruits and subtle floral hints.

Fresh mouthfeel with nuances of red fruits and cherries.

Impressive finesse and elegance.

FOOD PAIRING:

It can be enjoyed on its own as a good apéritif. It pairs well with oily fishes such as red tuna tataki or sautéed pasta with seafood.