

## NOVECENTO SWEET ROSÉ

**GRAPES:** Sweet Rose (Chenin, Ugni blanc and Bonarda)

**ORIGIN:** Luján de Cuyo, Mendoza, Argentina.

**ALCOHOL:** 11,5%

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**VINEYARDS:** Planted in 1994 in tall

espaliers, watered through furrows with underground water. These are medium-deep soils in an area with a wide temperature range between day and night. The land is 770m above sea level. These vineyards are characterised by excellent sunlight typical of this wine region.

**WINEMAKING:** The grape is transported by truck in bulk when it is 22 brix ripe in March and April to the winery. A high percentage of grain is stalked and ground and then subjected to classic maceration for 14-18 days with reassemblage. Fermentation is achieved using selected yeasts at a low temperature (100% natural malolactic fermentation) and there is decanting and clarification. De-vesseling is into a pneumatic press, where solid marc is the residue of this process. The liquid is fermented grape juice, whose fermentation continues slowly for approximately 30 days. This liquid is decanted from its container into a stainless steel champagne-making tank in order to apply the Charmat method for champagne production. The tank is strewn with yeasts, which are left there to work for 25 days. Fermentation ends when the pressure at the tank is 6 atm. At this point, the champagne is centrifuged and filtered, and is ready for bottling. The line is connected from the champagne tank to the filler. The champagne is introduced at 0°C and 4.5 atm of pressure.

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**TASTING NOTES:**

**COLOR:** An attractive rose color, brilliant and suggestive.

**NOSE:** Aromas of berries and peach.

**PALATE:** On the palate, it has good character and body.

Taste of berries and black fruit stand out.

**SERVING SUGGESTION:**

Keep in cool, dark place free of vibrations.

Based on its structure and complexity, it is an ideal companion of sea food, white meat with citric and smooth sauces.

