



TECHNICAL DATA SHEET:

Sparkling Wine Trumpeter Natural Rose de Malbec

WINERY: Rutini

VINEYARDS: Tupungato, Mendoza, UCO Valley

ALCOHOL CONTENT [% VOL.]: 12,3

PH: 3,25

ACIDS [G/L]: 6,9

RESIDUAL SUGAR [G/L]: 8

VARIETAL: 100% Malbec.

METHOD: Traditional

CONTACT WITH THE DRUSKS: 12 months

WINEMAKER: Lic. Mariano Di Paola (son)

IDEAL SERVING TEMPERATURE: 8° C

TASTING NOTES:

Salmon-colored pink, with coral reflections. The bubbles are fine and continuous, just served in the flute glass. Joyful notes of ripe red fruit (cherry, strawberry) ripe red fruit (cherry, strawberry) combined with ethereal vapours of roasted quince and toasted bread. and toasted bread. The finish lingers with a fresh mellowness.

PAIRING:

Appetizer, lobster, avocado and shrimp snack, fruit desserts, red fruit crumble, tarte Tatin.