

GOUGUENHEIM

HIGH ALTITUDE WINES

NEW RELEASE

SWEET MALBEC ROSÉ



Origen: Uco Valley, Tupungato
Vintage: 2018
Grape variety: 100% Malbec
Alcohol: 12.5% alc./vol
Residual Sugar: 28 gr/Lt
PH: 3.5



TASTING NOTES

Very light salmon rosé color with a touch of malbec. Using Malbec early harvested gives medium body, light smooth tannins with fresh fruit. Well balanced acidity that highlights the freshness of the wine.

MRS. SWEET

Mrs Sweet, has 28 gr./lt. of residual sugar. Flavors of strawberry, cherries, cotton candy, some minerality on the back and rose petals.

FOOD PAIRING

Ideal for having a chilled wine that's refreshing, easy drinking and can be the perfect company for a goat cheese salad, salmon, crab cakes or even with desserts.

it takes two to tango



GOUGUENHEIM

HIGH ALTITUDE WINES

NEW RELEASE

DRY MALBEC ROSÉ



Origen: Uco Valley, Tupungato
Vintage: 2018
Grape variety: 100% Malbec
Alcohol: 13% alc./vol
Residual Sugar: 1.8 gr/Lt
PH: 3.5



TASTING NOTES

Very light salmon rosé color with a touch of malbec. Using Malbec early harvested gives medium body, light smooth tannins with fresh fruit. Well balanced acidity that highlights the freshness of the wine.

MR. DRY

Mr Dry Malbec rose is a still rose, low residual sugar with 13% alcohol. Lots of strawberry, red berry and cherries.

FOOD PAIRING

Still rose, recommended to enjoy by the glass, for starters, tapas or light cheeses. Its an ideal "outdoor" wine, or picnics or the three P: porch, patio and pool

it takes two to tango

