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- **Label :** Carelli 34
- **Región:** Rivadavia, Mendoza.
- **Grape variety :** 60% Cabernet Sauvignon, 40% Merlot.
- **Wine type :** Rosé Dry Table Wine.
- **Alcohol:** 13 °GL
- **Wine characteristics :**

Fresh and fruity wines They are made with specific oenologic techniques which highlight its varietal feature. The method used to produce them combine tradition with technology. To make our wines we count on a Vaslin-Bucher destemmer, from France, along with a Manzini pump, from Italy, and a cutting-edge press. Furthermore, we use a selected ferment and a cold maceration with a cold system to achieve the highest quality. Delicate rosé wine of pale orange shades and flowered aromas that emphasize its freshness. Explosion of fruity flavours which strengthen each other and last in palate. Its accurate acidity and concentration make of this wine a balanced and exquisite one.
Recommended temperature: 7-8° C.

