



NIETO SENETINER

BRUT ROSÉ



ORIGIN

Luján De Cuyo, Mendoza

VARIETAL COMPOSITION

60% Malbec - 40% Pinot Noir

TECHNICAL INFORMATION

Alcohol: 12,5% Total acidity: 6,2 g/l PH: 3,3

TASTING NOTES

Pale sensual pink colour, small bubbles that show finess and quality. Aromas of white flowers, combined with the elegance of yeast, and some toasted notes. In the mouth it is balanced, with good volume and freshness.

FOOD PAIRING

Fish and seafood, sushi, pasta and rice with light sauces.
Fresh and fruity desserts. seafood, fish and cheese.

SERVING TEMPERATURE

6-8°C