



B O D E G A T A P I Z

## TAPIZ SPARKLING WINE ROSE

### VARIETIES

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100 % Malbec

### REGION

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San Pablo Single Vineyard, Uco Valley, Mendoza

### VINEYARDS

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The climate and soil of this property give special characteristics from high altitude vineyards (1350 meters above sea level) to these varieties differentiating them significantly from other traditional wines.

### METHOD

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Champenoise

### FERMENTATION

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Alcoholic fermentation in stainless steel tanks at low temperature (8 Cº) later clarified and stabilized. Once in the bottle yeasts are added to take place the 2nd fermentation (perlage formation). It has a stay of approximately 12 months on lies. Disgorgement, tirage liqueur added (extra brut) and immediate placement of natural cork and wire muzzle.

### TASTING NOTES

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Bright pink color. Delicate and intense aromas of red fruits, cherry and strawberry stand out. Persistent and small bubbles. In mouth is fresh and fruity. Excellent balance acidity-sugar.

### TECHNICAL INFORMATION

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**Alcohol** 12.8 %

**Acidity** 6.8 g/l

**pH** 3.20

**Residual Sugar** 5.2 g/l

