



ROSADO DE CRIOLLA

Location: Cafayate Valley, Salta, Argentina

Altitude: 1.650 m above sea level

Soil: Deep sandy soil, with stones at depth.

Irrigation system: dripping (meltwaters)

Training system: parral

Pruning: spurs and canes

Crop density: 3.400 vines per hectare

Yield: 90 qq/ha.

Harvest time: Last week of february

Harvest system: hand-harvest, in 20 Kg boxes

Fermentation: Inox tanks, with selected yeasts

Maceration: 2 hours in pneumatic press

Fermentation time: 12 days

Fermentation temperature: 12°C to 14°C

Malolactic fermentation: no

Ageing: no

Production: 10.000 bottles a year

Varietal: 100% Criolla

Familia Domingo

Salta - Argentina