

THE GRILL

Master

FAN CLUB



ROSÉ

100% ROSÉ
Selected vineyards in Cuyo.

WINEMAKING PROCESS

Manual harvesting.
Destemming and crushing.
Cold maceration during 15 days.
Pneumatic pressing.
Controlled fermentation at 16 ° C during 16 days.
Stabilization. Filtering. Bottling.

TASTING NOTES

A shiny red colored wine with deep aromas of strawberries and blackberries. Very enjoyable on the mouth. Easy to drink

FOOD MATCHES

An ideal wine to drink it as an aperitif. Also good to combine with fish, salads and dishes slightly condimented.

DRINKING TEMPERATURE

Best served between 10° and 12° C.

