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ROSÉ



Brand: Casa Grande Arte y Viña

Grape varieties: Cabernet Franc 60 %, Caladoc 40 % (the composition varies according to vintage)

Harvest: 2021

Vine training system: Lyra

Origin of the grapes: Los Horneros Vineyard, Rincón de Carrasco, Canelones Metropolitan Region (10 km from the Rio de la Plata)

Soil: Light-textured loamy-clay soil, deep, permeable, with very good vertical drainage, all of which allows for extensive and deep rooting of the vines.

Climate: Maritime influence, temperate (average temperature: 17 °C)

Harvest: Hand-picked; the time is determined by the physiological and organoleptic ripening of the berries through regular tasting and close to harvest.

Winemaking: Pressing of whole bunches. Fermentation in stainless steel tanks at 14-16 °C. The Cabernet Franc is obtained by bleeding.

Alcohol: 12. % abv

Total acidity: 4.2

pH: 3.2

Residual sugar: 1.3

Tasting notes: Appearance: pale pink colour with salmon reflections, bright and clear with good fluidity. Nose: aromas of white flowers, red fruits and a soft sweet candy. Palate: dry, with refreshing acidity and a certain volume on the palate; good finish with aromas of white fruits.

Serving suggestions: Pizza with capers, hummus, salads with berries, salmon sushi.

Bottle ageing: Two years in appropriate light, humidity and temperature conditions, from the date of the label.