



## TASTING NOTES

This sparkling wine presents a vivid pink color with fine, delicate bubbles. The nose reveals floral and citrus aromas with hints of red fruits. Sweet, fresh, and fruity on the palate.

## CUENTO ESPUMANTE ROSÉ

### TECHNICAL SHEET

Varietal: Torrontés – Malbec.  
Bottle size: 750 ml.



Pairing: Excellent with seafood dishes such as ceviche, Mediterranean-style salads, and desserts with fresh fruit.



Serving temperature:  
5 °C (41 °F).



Cellaring potential:  
Approx. 4 years.

### WINEMAKING

The musts of Torrontés and Malbec are co-fermented to create this rosé blend. Using the Charmat method, a second fermentation develops the desired effervescence while preserving a natural touch of residual sugar.

Winemakers: Oscar Egea & Walter Egea.  
Agronomist: Jorge Riveros.

### VINEYARDS

Located in the departments of Santa Rosa and Junín, Eastern Mendoza.

**Vineyard age:** 25 years.

**Altitude:** 650–700 m.a.s.l.

**Yield:** 22,000 kg/ha.

**Irrigation:** Combination of underground water and meltwater from the Andes.

**Annual production:** 30,000 bottles.