



RENACER *BEQUIGNOL ROSÉ 2023*

Varietal Composition

Bequignol.

Grapes

Agrelo, Luján de Cuyo.

Vineyards

Over 20 years old.

Harvest

Manual in 17-kilogram boxes.

Selection

Manual cluster selection.

Maceration

Direct pressing of whole clusters.

Alcoholic Fermentation

With selected yeasts for 30 days in stainless steel tanks at a controlled temperature of 12-13°C.

Malolactic Fermentation

No.

ANALYTICAL DATA:

Alcohol: 13.5%

pH: 3.26

Total acidity: 5.7 g/l

TASTING NOTES:

In appearance, it presents a salmon-pink color with golden reflections. On the nose, it evokes citrus notes like pink grapefruit, along with a subtle mineral hint that adds complexity. On the palate, it exhibits a fresh mouthfeel with lively acidity and great persistence.



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