

# ESZENCIA

ROSÉ



## PRODUCTION

**Variety:** 50% Grenache, 50% Saignée of Tempranillo, Merlot, and Cabernet Sauvignon

**Origin:** Santa María de Gallardo Valley

**Altitude:** 1960m (6,430 ft) Above sea level

**Training system:** Bilateral Cordon Trellis

**Irrigation:** Drip irrigation

**Winemaker:** Fabricio Hernández and Agostina Astegiano

**Alcohol:** 12.9%

## WINEMAKING METHODS

**Fermentation:** Stainless steel tank

**Aging:** Young

**Potential:** 4 years

## TASTING NOTES

Bright pale pink with hints of salmon, medium intense, dry, fresh and fruity. Aromas of red grapefruit, tangerine, strawberry candy, maraschino cherries, raspberry, pomegranate, and eucalyptus, as well as toasted almonds. Fresh and balanced acidity, good finish with fruity aftertaste.



CASA DE QUESADA

VINO ROSADO

