



93 POINTS

Descorchados, 2016

VINTAGE 2015

VARIETAL COMPOSITION

100% Malbec

AVG. VINEYARD ELEVATION

3,770 feet

AVG. AGE OF VINES 27 years

ALCOHOL 13.0%

PH 3.63

CASES IMPORTED 500 (6-packs)

SUGGESTED RETAIL PRICE \$22

UPC 83560300433

REGINATO

2015 CELESTINA

WINERY BACKGROUND: Having learned from his father Jose who made wine for over 50 years, Pepe crafts some of Mendoza's most sought after limited-production, boutique sparkling wines. The Reginatos have always had a Ritual of toasting not only all of life's important events, but also the small joys of everyday life. Unlike other "factory" sparkling wine producers in mendoza, the Reginatos personally manage the whole process themselves, from grape to bottle. They manage the vineyards, select the grapes, harvest at the optimal time, make the base wine, and then do secondary fermentation at their own winery. They produce both Charmat and "Metodo Tradicional" (Champenoise) sparkling wines, and if you ever get a chance to meet Pepe, you'll see what kind of hand muscles you can develop after years of hand-riddling bottles.

WINEMAKING DETAILS: The grapes are from the Altamira (Uco Valley) Vineyard and are hand-harvested. Secondary fermentation is Metodo Champenoise.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Malbec grapes give this sparkling rosé great color and character. Toasty-yeasty aromas meet delicious homemade strawberry-rhubarb pie flavors. Crisp and refreshing with just a hint of tannin structure, floral spice, and an amazing elegant finish to round out the mouth.

Try it with turkey, grilled chicken, salumi, or medium cheeses. Celestina is the perfect pairing for wide array of foods on a festive holiday table.



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