



**93 POINTS**

*Descorchados,*

**VINTAGE** 2015

**VARIETAL COMPOSITION**

100% Malbec

**AVG. VINEYARD ELEVATION**

3,770 feet

**AVG. AGE OF VINES** 27 years

**ALCOHOL** 13.5%

**CASES IMPORTED** 500

**SUGGESTED RETAIL PRICE** \$22

**UPC** 835603001433

# REGINATO

## "CELESTINA" SPARKLING ROSÉ OF MALBEC

2015

A rare vintage and pink sparkling made using the méthode champenoise. It is named after the family's late matriarch, Celestina, whose name means "matchmaker" in Spanish.

**WINERY BACKGROUND:** As Argentina's most revered sparkling wine producer, the father-son Reginato team makes some of the world's only sparkling wines with classic Argentine varietals. Unlike other "factory" sparkling wine producers in Mendoza, Pepe and his father José 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.

From Rosé of Malbec to Torrontés-Chardonnay, the Reginatos go outside the box of traditional sparkling varietals to find an Argentine twist to the French classics. They produce both Charmat and "Metodo Tradicional" (Champenoise) sparkling wines.

**VINEYARD & 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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