



**90 POINTS**

*Descorchados,*

**VINTAGE NV**

**VARIETAL COMPOSITION**

100% Malbec

**AVG. VINEYARD ELEVATION**

3,200 feet

**AVG. AGE OF VINES** 25 years

**ALCOHOL** 12.7%

**CASES IMPORTED** 800

**SUGGESTED RETAIL PRICE** \$16

**UPC** 835603001877

# REGINATO

## SPARKLING ROSÉ OF MALBEC NV

**A medium-bodied sparkling rosé of Malbec made using the Charmat Method. Made by the father-son Reginato team.**

**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:** Produced by Charmat method.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Malbec seems an unlikely hero for a sparkling wine grape, but when you want your rosé to show some real color and character, then Malbec's your man. Crisp and dry with lovely strawberry, rhubarb flavors and aromas. Just a hint of tannin structure, floral spice, and an amazing elegant finish rounds out the mouth. It speaks of the rich Malbec grape, but never loses its light, refreshing nature. It will give you a good reason to drink sparkling wine with your main course! Try with seared ahi tuna, roasted turkey or fresh berries.



IMPORTED BY VINE CONNECTIONS



VineConnections.com