

CICLOS

Sparkling Rosé

ORIGIN:

Calchaquí Valley, Argentina.

STORYLINE:

Ciclos is the maximum expression of the Calchaqui Valley Continental Desert Climate. This line synthesizes the spirit and magic of a unique terroir mixing cold mornings and nights with warm and sunny days that impact colour, aroma and flavor concentration.

TERROIR:

Deep, poor, rocky soils. Irrigation from the Andes. Wide thermal amplitude with big differences (approximately 22° C between the minimum during the cold mornings and nights, and the maximum during sunny days). Dry climate, little rainfall, 120mm of rain a year, 15% humidity and 300 days of sunshine. Cold mornings and nights, and long hot days result in wines that are highly concentrated in color, aromas and flavors with a unique fruity character.

VARIETY:

60% Pinot Noir; 40% Malbec

WINEMAKING:

- Harvested manually, destemmed and received cooling
- Static clarification made by cold
- First fermentation with selected yeasts made between 13-16°C
- Slight clarification
- Second fermentation using the "Charmat Lungo" method in small tanks at 14 ° C
- Kept in touch on the lees for 120 day

FOOD PAIRING:

The ideal dessert wine to crown a meal with. Cold dessert soups, savory fruit cakes, crumbles or grapefruit sorbet.

TASTING NOTES



Pale pink colour with light orange hues.



Typical red fruit aromas combined with those resulting from the contact with the lees, such as toasted bread.



Fresh, delicate with persistent flavour.

ANALITICAL DATA

Alcohol	Residual Sugar	Acidity	PH
12% alc/vol	9,00 grs./lt	6,50 grs./lt	3,10



VALLES CALCHAQUÍES



EL ESTECO