

BODEGAS  
**KRONTIRAS**  
LUJAN DE CUYO ~ MENDOZA



**miKron ROSE**

By combining the best Malbec and Agliánico grapes, harvested in February, we obtained this rosé that is characterised by being pleasant on the palate and having a crisp acidity which makes it a very fresh wine.

**TECHNICAL DATA**

**Variety:** 66% Syrah – 33% Tempranillo

**Alcohol:** 12,7% VOL.

**Residual Sugar:** 0,12 g / l.

**PH:** 3.39

**Region:** MAIPU, MENDOZA.

**Altitude of the vineyard:** 900 m.a.s.l.

**Vine Training Method:** Simple Guyot

**Irrigation:** Traditional, flood

**Plantation Density:** 6,900 VINES / HA

**Production:** 1,300g / vine.

**Harvest Date:** Beginning of February

**Harvest:** Manual selection of clusters. Direct pressing.

**Fermentation:** In small stainless steel tanks at a controlled temperature of 18° C

**Serving Temperature:** 8 - 10° C