



Fabre Montmayou
BODEGAS Y VIÑEDOS



ROSÉ

VINEYARD LOCATION

Mendoza

GRAPES

100 % Syrah

YIELD

60 hl/ha

Deleafing and green picking is performed in December. Meticulous sorting is performed by hand prior to vinification in order to select the best grapes.

FERMENTATION

The grapes are pneumatically pressed and then fermentation is carried out in stainless steel tanks with selected yeast at a controlled temperature of 14-16°C.

TASTING NOTE

A very delicate pale rosé colour. The wine has fresh fruit aromas of strawberries and raspberries with citrus hints. A crisp, well-balanced wine, the perfect rosé to drink in the sunshine and delicious with char-grilled fish or tuna empanadas.

1993  2013

20th Anniversary