



“Abrir una botella de Roca implica descubrir una pasión transmitida de generación en generación”



CRIOLLA PET NAT

ELABORATION:

The wine is cold pressed and then fermented in special tanks to maintain grip. The carbon dioxide that gives the bubbles is fruit of the fermentation of the grape's own sugars, of this way we obtain a foaming agent by the "PET NAT" method that is bottled without its yeasts thanks to prior filtration.

CATA's notes

COLOR: Salmon color, fine and persistent bubbles.

NOSE: Floral with notes reminiscent of violet and cherries.

PALATE: Freshness and creaminess stand out with a very pleasant finish.

REGION: Mendoza-Argentina

UVA: Creoles

TONE: Pale Salmon