Crios Rose of Malbec





APPELLATION: Uco Valley CEPAGE: 100% Malbec

WINEMAKING: Fermentation in stainless steel tanks with selected

yeasts at a maximum temperature of 12-14°C (54-57°F).

AGING: No oak

ANNUAL PRODUCTION: 20,000 cases (12-bot)

THE STORY

With a strong desire to forge a legacy for her family, Susana Balbo, Argentina's first female winemaker, created CRIOS wines in honor of her children, José and Ana. The intertwined hands represent those of the three family members and also symbolize valuable tools for creation and action.

PHILOSOPHY: Crios has the Susana Balbo winery pillars (courage, bonds and passion for quality) at its core, and it also represents our belief in the TRANSFORMATIVE POWER OF HANDS, which allow us to weave bonds, cultivate the land, and craft each wine with love and care.

BIOGRAPHY: Susana Balbo: First female winemaker in

Argentina

José Lovaglio Balbo: winemaker graduated

from the UC Davis & Susana's son

Ana Lovaglio Balbo: a natural and nurtured female entrepreneur & Susana's daughter

THE ADJECTIVES

OVERALL: Pristine, bright and dry

AROMAS / FLAVORS: Strawberries, gooseberries MOUTHFEEL: Fresh, dry and delicate. Crisp finish

THE SELLING POINTS

A rosé wine sourced from the highest Andean vineyards

AWARDS: 91pts James Suckling

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Fish, fresh green salads or grilled chicken



