

## **ORGANIC WINE**

ROSÉ

CHILE - 2020



## **TECHNICAL INFORMATION**

VARIETAL COMPOSITION: 100% Syrah

**TOTAL ACIDITY:** 6,39 g/L **RESIDUAL SUGAR:** 3,62 g/L

**ALCOHOL:** 13.1%

PH: 3.27

**SERVING TEMPERATURE:** 10°C - 12°C

## **TASTING NOTES**

- APPEARANCE: Pale cherry colour.
- ✓ NOSE: Very intense and fresh with notes of red fruit, like raspberries and red cherries, intermingled with pleasant citrus fruit notes like pink grapefruit.
- PALATE: This is a smooth wine with a good initial attack. It is juicy with flavours of red fruit and subtle herbs that lend it great freshness. Nice length and a pleasant aftertaste.

## WINEMAKING

The bunches were harvested very early in the morning to avoid subsequent oxidation of the juice and therefore loss of aromas. Then, in the winery, the grapes were pressed quickly and at low pressure in order to extract the precise amount of colour. The juice obtained was settled and cleaned. Then the alcoholic fermentation took place in a reductive environment in stainless steel tanks at low temperatures (14°C) for around 20 days.

