



# MADE WITH ORGANIC GRAPES

## ROSÉ WINE · CHILE · 2022

### TECHNICAL INFORMATION

**VARIETAL COMPOSITION:** 57% Syrah and 43% Cabernet Sauvignon

**TOTAL ACIDITY:** 7.01 g/L

**ALCOHOL:** 13.3%

**RESIDUAL SUGAR:** 2.8 g/L

**PH:** 3.32

### CLIMATE

Mild -usually warm and moderate- this type of climate belongs to what is called temperate Mediterranean. Precipitations concentrate in winter (260 mm in average), with almost no rain during summer. The average maximum summer temperature reaches 25.6 °C (77 °F). In the spring and summer of 2022, the weather was free of frosts and rains. During the ripening period, temperatures were moderate and allowed reaching a good ripeness, so harvest took place at a slow and calm pace.




### YIELD

13 ton/ha

### VINIFICATION

The grapes are picked manually very early in the morning to avoid oxidization and the loss of aromas. They are then pressed as quickly as possible to extract exactly the desired color. Subsequently, to avoid the oxidization of the aromas, we decant and clean the juice before starting the alcoholic fermentation, which takes place in a very reductive environment and at low temperature of 13-15°C for 20 days.

### TASTING NOTES

-  **APPEARANCE:** Clean and bright pale pink.
-  **NOSE:** Of good intensity and freshness, the wine shows aromas of red fruits, such as raspberries, strawberries, and red cherries, with a pleasant citric note of pink grapefruit and soft herbal hints.
-  **PALATE:** Soft and with an excellent initial impact, it feels juicy and unfolds flavors of red fruits and subtle hints of herbs that add freshness. With a sweet and creamy texture and a vibrant acidity, it ends with a long and pleasant aftertaste.

**PAIRING:** Cheeses, antipasti, fish and fresh salads.

