



VARIETAL

ROSÉ 2014

CHARACTERISTICS

Variety:	Rosé.
Varietal Composition:	85% Cabernet Sauvignon, 15% Syrah.
Origin:	Central Valley.
Yields:	12-16 tons./ hectare.

Wine Analysis

Alcohol:	12,8°
Total Acidity:	6,0 g/l (Tartaric Acid)
Residual Sugar:	2,4 g/l
PH:	3,4

Wimemaker Notes

All of the grapes come from the Maule Valley, including our Cabernet Sauvignon from the Molina region, giving the wine a fresh profile. The Syrah comes from Péncahue and is harvested early, which ensures its intense bouquet of strawberry and vivacity on the palate.

Grapes are harvested at night to avoid oxidation and prevent the loss of aromatic bouquet. They undergo maceration for approximately four hours prior to pressing. Once decanted, fermentation took place in a reductive environment (without oxygen, to prevent oxidation of the bouquet) and at a low temperature, for around 20 days. This year bottling began in July, to ensure a fresher and more youthful wine.

Tasting Notes

Colour:	Brigh cherry red.
Aroma:	Intense and fresh with raspberry notes.
Flavour:	A smooth, balanced and refreshing wine.

