



• ROSÉ 2017 •

• **GRAPE VARIETY**

100% Cabernet Sauvignon.

• **ORIGIN**

Central Valley.

• **HARVEST**

The grapes were harvested in March and the first weeks of April to reach a high aromatic potential and a good wine acidity.

• **VINIFICATION**

Once the grapes arrive to the winery, they are immediately pressed without maceration obtaining a fruity must with some smooth color.

After the must is racked and separated from its skins and stalks, the fermentation starts with low and controlled temperature between 12-14°C to develop red fruit aromas with tropical freshness.



• **NOTES FROM THE WINEMAKER**



Pale pink color.



Strong fresh fruits notes of strawberries and plums.



Refreshing and with a perfect acidity that enhances the fruit notes with a smooth sweet finish.

• **ANALYSIS**

A°	12.5 %
TA	6.0 g/L
pH	3.3
RS	2.0 g/L

• **PAIRING**

Ideal to pair with smoky meats, quiches, pork, ham and spiced food like Mexican and Thai. Great as appetizer.



Best serve at:
50-53 °F