

SHIRAZ ROSÉ

(2016)

Shiraz 85% | Cinsault 15%

VALLEY AND CONDITIONS

Origin: Maule Valley

Soil: Aluvial y Coluvial

Climate: Mediterranean with extended dry season.

WINEMAKER'S NOTES

Color: Very pale pink, delicate.

Nose: Fruit, especially berries and granada

Palate: Rich in acidity, mineral and fruity flavors.

Pairing: Enjoy with red and white meats, desserts and appetizer

This wine's extravagance and powerful presence invites you to discover its fresh aromas and flavors which will captivate your senses.

PAIRING

Enjoy with red and white meat, desserts and also aperitif.



AGING

2 months in Stainless steel tank 100%

ALCOHOL

12,5% vol.

PH

3,20

RESIDUAL SUGAR

2,19 g/l

TOTAL ACIDITY (tartaric acid)

6,15 g/l



{ MAULE VALLEY, CHILE }