



Rosé

VINTAGE	2013
VARIETY	Syrah - Merlot - Cabernet Sauvignon
ORIGIN	Colchagua Valley - Coast
VINEYARD LOCATION	Lolol (La Hacienda area)
CLIMATE	Temperate Mediterranean
SOIL	Colluvial and granitic. Sandy clay loam
PLANTED	2005
PLANTING MATERIAL	Syrah: clone 300 on R-110. Merlot: clone 181 on SO4. Cabernet Sauvignon: clone 317 on 101-14
TRAINING SYSTEM	Bilateral cordon trained
MESOCIMATE	Merlot from El Peral, the freshest area in the farm, under the influence of the coastal wind. Syrah and Cabernet Sauvignon from terraces (south and north face, respectively)
HARVEST	From 9 April to 15 April. By hand, early morning, in 12-14 kg containers
YIELD	8.000 kg/ha. 2,8 kg/vine
WINEMAKING	Must obtained from the crushing of lots going through manual selection before and after destemming, on a vibrating table. After the debourbage, alcoholic fermentation in a 130 hL stainless steel isothermal tank, in controlled temperature between 14 and 16°C, for 2 weeks.
AGING	-
BLEND	84% Syrah, 13% Merlot, 3% Cabernet S.
pH	3,3
ALCOHOL	14,0
BOTTLE FEATURES	Ecological, lightweight glass
BOTTLE CLOSURE	Screw cap
PRODUCTION	3.900 bottles (750 cc)
SHELF LIFE	To be consumed during the same year
SERVING TEMPERATURE	6-10°C
FOOD PAIRINGS	Appetizers and desserts
TASTING NOTES	<p>Appearance Pale red color, limpid and brilliant</p> <p>Nose This wine presents aromas of strawberry and raspberry, associated to delicate almond, walnut and toffee notes.</p> <p>Palate With a good acidity, its freshness seems balanced due to its unctuousness. Enjoyable and elegant finish.</p>