



## 2006 Rosé



### Description

<b>Appearance</b>	: Bright and clear red, like fresh watermelon.
<b>Aromas</b>	: A complex nose comprising strawberry jam, pink grapefruit and ripe plums notes.
<b>Flavours</b>	: Pink grapefruit, pomegranate and honey fill the palate with spicy hints in the after taste. Fresh and crispy with a lingering finish.
<b>Varietal Composition</b>	: 100% Zinfandel
<b>Appellation</b>	: Colchagua Valley
<b>Vineyards</b>	: MontGras, San José Estate
<b>Trellis System</b>	: Vertical shoot and lyre
<b>Soil Type</b>	: Clay
<b>Age of Vines</b>	: 9 years

### Vinification Process

<b>Harvest Date</b>	: Grapes were handpicked and selected between March 7 <sup>th</sup> and 23 <sup>rd</sup> , 2006.
<b>Pressing</b>	: Direct pressing in neumatic press
<b>Yeast</b>	: B2000
<b>Fermentation Temperature</b>	: 12° - 15° C / 54 – 59° F

### Ageing Process

<b>In Stainless Steel Tanks</b>	: 100%
<b>Drink</b>	: Within vintage year

### Analysis

<b>Alcohol</b>	: 13.5%
<b>Residual Sugar</b>	: 10 gr/lt
<b>Total Acidity</b>	: 5.7 gr/lt (as tartaric acid)
<b>pH</b>	: 3.1
<b>Cases Produced</b>	: 4,100

### Serving Suggestions

<b>Glassware</b>	: Riedel	<b>Temperature</b>	: 10 - 11° C / 50° - 52° F
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