



## 2007 Rosé



### Description

<b>Appearance</b>	: Light red, with salmon-pink notes.
<b>Aromas</b>	: A complex nose comprising strawberry, ripe plums, peach and cherry notes, with some mineral hints too.
<b>Flavours</b>	: A full fresh palate, where we can still feel the strawberry notes. With a sweet finish that invites you again for the next glass of wine.
<b>Varietal Composition</b>	: 100% Zinfandel
<b>Appellation</b>	: Colchagua Valley
<b>Vineyards</b>	: MontGras, San José Estate, Block N° 116 & 143
<b>Trellis System</b>	: Vertical shoot, GDC, Lyre
<b>Soil Type</b>	: Clay
<b>Age of Vines</b>	: 10 years

### Vinification Process

<b>Harvest Date</b>	: Grapes were handpicked and selected on February 28 <sup>th</sup> to March 1 <sup>st</sup> , 2007.
<b>Cold Soaking</b>	: 6 hours for the juice to be drained and then followed then with a white fermentation protocol.
<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>	: 13.1%
<b>Residual Sugar</b>	: 11.14 gr/lit
<b>Total Acidity</b>	: 6.23 gr/lit (as tartaric acid)
<b>pH</b>	: 3.2
<b>Cases Produced</b>	: 4,800

### Serving Sugestions

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