



2008 Rosé



Description

Appearance : Brilliant and lively, with watermelon notes.
Aromas : Rich, fresh and expressive, with notes of red cherries and raspberries.
Flavours : Loaded with red fruits and touches of citric notes that make a fresh, crispy and juicy wine. Combines a nice acidity with sweet notes that give this wine a lingering and pleasant finish.

Varietal Composition : 100% Zinfandel

Appellation : Colchagua Valley
Vineyards : MontGras, San José Estate
Trellis System : Vertical shoot
Soil Type : Clay
Age of Vines : 11 years

Vinification Process

Harvest Date : Grapes were selected and handpicked on February 26th, 2008
Cold Soaking : 4 hours for the juice to be drained and then followed by a white fermentation protocol.
Yeast : EC 1118
Fermentation Temperature : 12° C - 15° C / 54 – 59° F

Ageing Process

Blend in Stainless Steel Tanks : 100%
Drink : Within vintage year

Analisis

Alcohol : 13.1%
Residual Sugar : 10.8 gr/lit
Total Acidity : 5.5 gr/lit (as tartaric acid)
pH : 3.1
Cases Produced : 4,850

Serving Sugestions

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