



# RESERVA

*Rosé*  
2020

## Vineyards

The Syrah vineyards, which are over 20 years old, are situated next to the Las Chilcas stream on the San Rafael Estate and have south-western exposure. This location makes it possible to produce fresh grapes with thiols and lower potential alcohol content. The Carignan vineyards are in the Cienaga de Name area of Cauquenes, an area that is well-known in Chile for producing this variety.

## Vinification

The grapes are harvested early, during March, and directly pressed in a reductive manner (protected from oxidation). Only the pale pink-coloured first-press juice is selected. The must undergoes static cold settling and is then fermented at between 55.4°F and 49°F to retain its freshness and fruitiness. After the alcoholic fermentation, the wine is kept over its fine lees to enhance its roundness and structure.

## Tasting Notes

**Color:** Shiny pale pink.

**Aroma:** Strawberries, raspberries and flowers like lavender.

**Flavour:** Morello cherries and notes of citrus fruit and flowers. Persistent with elegant freshness.

## MAULE VALLEY

### Analysis:

**Alcohol:** 12,5% vol.

**Residual Sugar:** <4 g/L.

**Composition:** Rosé 90% Syrah, 10% Carignan



## Serving Suggestions



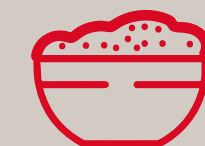
46.4°F



FISH



SHELLFISH



SALAD AND SOFT  
CHEESE