



# Reserva

## Rosé



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**TASTING NOTES** Our Rosé is made with Syrah and Malbec grapes. Pale pink in color, with a fresh, fruity nose featuring raspberries, light lavender touches and red pepper. Nice acidity, with a light medium body and smooth, juicy tannins.

Pairing: Excellent as aperitif on a sunny afternoon by the poolside or the beach. Perfect with sushi and spicy food, fresh and semi-ripe goat cheese.

Aging potential: It is recommended for serving it now, but until 2 years it could maintain its personality.  
Serve at 8°C.

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**VARIETY** Syrah | Malbec

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**APPELLATION** Maule

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**VINEYARD** From Maule valley, at the foot of the Coastal Mountain Range, with an oceanic influence. Ungrafted vines trained on trellises with drip irrigation.

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**SOIL** Red clay soils with layers of alluvial deposits on a granitic base from the Coastal Mountain Range.

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**HARVEST** Manual harvest beginning the third week of March.

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**FERMENTATION** Short maceration with the skins, then racked and pressed gently at 0.2 bars. Fermentation in stainless steel at average temperature of 16°C.

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**AGING** Wine is decanted to separate the sediment and fine lees post-fermentation.

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