

veramonte



ROSÉ 2018

FRESH. BRIGHT. CRISP.

Intense strawberry and cherry aromas are mingled with citrus, herbal and floral notes.

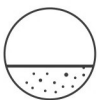
Lush texture and fresh acidity that lead to a long crisp finish.



The Casablanca valley is a cool climate area on the northwestern side of Chile's coastal range less than 30 kilometers from the Pacific Ocean.



Gentle Pacific breezes and early morning fog present the ideal conditions for producing cool climate varietals.



Decomposed granite soils, well-drained.



CASABLANCA VALLEY

COMPOSITION

100% Pinot Noir

WINEMAKER'S NOTES

The grapes are harvested in the early morning to keep them bright and fresh. The fruit goes in whole cluster into the press and is then racked off to stainless steel tanks for cold fermentation before it is bottled.

2018 VINTAGE

An extraordinary season, with significant rainfall in the winter, accumulating a record average of the last ten years in the Casablanca Valley. Temperatures were moderate during the whole season, giving way to a slow maturity curve, achieving very good quality physiological maturity. The grapes were harvested in optimum condition, with the maximum fruit expression of the Casablanca Valley, delivering fresh, intense and elegant long wines.



10° C - 50° F



APPETIZERS,
SHRIMP SALAD



ALCOHOL
13,5°



PH
3.18



RESIDUAL SUGAR
2.0 G/L



ACIDITY
6.86 G/L