

— F I N C A —
PATAGONIA
— CHILEAN WINERY —

VARIETAL

DESCRIPTION

VARIETY: Rose Syrah
APPELLATION: D.O. Valle Central
WINEMAKER: Claudio Gonçalves
BOTTLING: Estate bottled
ALCOHOL: 13,5°

VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

CLIMATE

The Villa Alegre region of Chile has a Mediterranean - style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

VINIFICATION

The grapes of Syrah were harvested by hand early in the morning at end of March. In order to extract aromas, 25 % of the must is underwent skin contact at low temperatures prior to alcoholic fermentation and the other 75% is only the free run juicy to fermented in stainless steel tank with select yeast at temperatures ranging from 12° to 14°C during a twenty-days, period allowing the extraction varietals aromas. Then we stir the lees to extract flavour and aromas from the yeast. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

NOTES FROM OUR

WINEMAKER Our Syrah Rosé has a bright cherry colour with. The nose is fresh and sweet, with strawberries and cherries notes. The palate is balanced with red fruit character. The finish is fresh and long. It matches appetizers, white meats, salads and desserts.

RECOMMENDED

SERVING

TEMPERATURE Between 12° - 13°C

