

ECHEVERRIA

RESERVA

PINOT NOIR ROSE 2018



“Light rose pink in colour, this Provence style rosé wine offers aromas of strawberry and white peach. In the mouth, its fruity character balances with fresh and mouthwatering acidity.”

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Curicó Valley



Entre Cordilleras Areas

GRAPE VARIETY:

Pinot Noir proprietor's single vineyard grapes from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

March 16th, 2018.

Hand picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

WINEMAKING:

 Vegetarian

 Vegan

- Cold skin maceration for 8 hours at 8°C prior to fermentation.
- 24 to 36 hours decantation at 8°C
- Fermented in stainless steel tanks at 13°-18°C controlled temperature for 25 days with selected yeasts.
- Stored in temperature controlled stainless steel tanks through bottling.

ANALYTICAL DATA: (approximate data)

Alcohol:	12	% by vol.
Total Acidity:	6.3	grams per liter (Tart.)
Residual Sugar:	6.1	grams per liter
pH:	3.2	

SERVING T°:

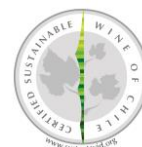
Serve between 10° and 14°C.

CELLARING ABILITY:

At least 3 years

KEY DESCRIPTORS:

Fruity – Easy Drinking – Fresh – Expressive – Vibrant – Well Balanced



Sustainable Winery
ISO 9001 - HACCP