

VERAMONTE



ROSÉ 2017

FRESH. BRIGHT. CRISP.

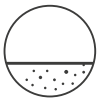
Intense strawberry and cherry aromas are mingled with citrus, herbal and floral notes. Lush texture and fresh acidity that lead to a long crisp finish.



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% Syrah

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.

2017 VINTAGE

The season began with favorable conditions given by moderate temperatures that allowed for slow ripening of the grapes. The result were balanced wines with intense flavors, less sugar and lower alcohol. These conditions, together with the organic practices used in the vineyards, gave way to a fresh and aromatic Rosé with great acidity.



10° C - 50° F



APPETIZERS,
SHRIMP SALAD



ALCOHOL
13,5°



PH
3.33 G/L



RESIDUAL SUGAR
<1.0 G/L



ACIDITY
3.45 G/L