



MALBEC ROSE ESTATE COLLECTION 2011

VITICULTURE

Vineyard: The grapes for this wine come from the San Carlos vineyard, located in the heart of Colchagua Valley. The blocks of this vineyard are 10 years old on average.

Soil: Alluvial, clay-loam soils with good drainage, which allows an optimal level of plant growth to reach the full potential of this wine's fruit aromas.

Climate: 446 mm (18 inches) of precipitation fell during the 2010–2011 season, during the winter months. The summer was dry, with warm days and cold nights. Temperature peaks were lower than usual in December and January, which led to a lively, intensely aromatic wine with good natural acidity.

Vineyard management: The vineyards are planted to a density of 4,167 and 5000 vines per hectare to a low vertical shoot position and cane- or double Guyot-pruned. Extra shoots are removed in the spring and early summer.

VINIFICATION

Variety: Malbec 92%, 8% Syrah

Harvesting: The grapes were hand-picked in the second week of March.

Vinification: The grapes were destemmed and macerated in the press for 3 hours at 8°–10°C (46°–50°F) to extract aromas and enhance color. Alcoholic fermentation followed with selected yeasts at 13°–14°C (55°–57°F). Once fermentation was complete, the lees were stirred to enhance the integration and delicacy of the wine, which was then lightly filtered then bottled.

LABORATORY ANALYSIS

Alcohol: 13.3% vol

pH: 2.98

Total Acidity: 5.96 g/l

Residual Sugar: 2.6 g/l

Volatile Acidity: 0.32 g/l

TASTING NOTES

With a captivating, shiny light pink color, this wine has an intense nose with standout fresh fruit, especially raspberries and strawberries, and floral notes that evoke colored roses. Lively, juicy, intense and silky on the palate, and very easy to drink.

CELLARING POTENTIAL

Enjoy immediately.

OUR SOMMELIER RECOMMENDS

Ideal as an aperitif and paired with mild cheeses. Best served at: 9°–10°C (48°–50°F)