



RESERVA MALBEC ROSE 2021

VITICULTURE

Vineyard: The grapes for this wine come from the San Carlos Vineyard in the heart of the Colchagua Valley. The blocks average 16 years in age.

Soils: Cunaco presents alluvial and extraordinarily porous sandy-clay soils with very good drainage and the ability to administer the water to the plant throughout the year.

Climate: The 2020 - 2021 season began with one of the rainiest winters in recent years, where the record of fallen water reached 600mm during the winter months and early spring, which allowed us to delay irrigation for 2 months on average. Due to this, the vineyards began the phenological cycle with a good level of humidity in the soil, avoiding risks of stress. The winter temperature was mild, being like this until mid-spring, causing a delay in budding. The summer had an important rain towards the end of January, causing a decrease in summer temperatures during this weeks, generating a delay in the maturity of the grapes. Finally, the months of March and April presented perfect climatic conditions for the maturity of the berries, which allowed us to obtain wines of great natural acidity, good concentration and silky tannins.

Vineyard Management: The vineyards are planted to a density of 4,167-5,000 plants per hectare, and the vines are trellised to low vertical shoot position and cane or double guyot pruned. The shoots are tipped in spring and early summer. The canopy was maintained intact to keep the bunches covered throughout the entire ripening period in order to obtain a fresher, more intense wine with good volume.

VINIFICATION

Variety: 100% Malbec

Harvest: The grapes were harvested the last week of February.

Vinification techniques: The grapes were destemmed and pressed. The juice was drained and decanted for 36-48 hours then fermented in stainless steel tanks at 14-16°C. Once fermentation had completed, the new wine remained on its finest lees to improve its balance and volume.

LABORATORY ANALYSIS

Alcohol: 12.5% vol.

pH: 3.34

Total Acidity: 3.81 g / L

Residual Sugar: 1.35 g / L

Volatile Acidity: 0.16 g / L

TASTING NOTES

Pale pink color. On the nose it is expressive, with floral notes, white fruits and citrus, such as lime and white peach preeminently. In the mouth there is tension, good acidity, and at the same time creamy textures that remind us of lychee. Fresh and balanced finish, ideal to enjoy summer afternoon



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