



ROSÉ CINSAULT

D.O.: *Colchagua, Los Lingues, Chile*

Vintage: *2024*

Variety: *100% Cinsault*

Vineyard Block c316:

Grapes from Los Lingues Estate (34°52'S, 70°88'W, 360 masl), 12-year-old vines. Average temperature 20°C. Volcanic, colluvial soils with clay, decomposed volcanic rock, angular stones. Grapes grown on trellises, yields around 10,000 kg/ha.

Vinification:

Cinsault grapes pressed immediately after harvest, clear juice fermented at 16-17°C. Sulfited after alcoholic fermentation.

Fining: *Clarified, stabilized, and sterile filtered prior to bottling.*

Aging: *Unoaked. Fermented and stored in stainless steel tanks.*

Food Pairing: *Poultry, fish, seafood, soft cheeses, excellent aperitif. Serve chilled at 8°C.*

Winemakers notes: *Fresh and light wine with delicate strawberry and subtle floral notes. Marked, refreshing acidity on the palate.*