

ROSA BLANCA

Vino Orgánico

RED BLEND

2019 / D.O. VALLE DE COLCHAGUA

78,5% Syrah, 20% Carmenère, 1,5% Cabernet Sauvignon

VITICULTURE

All the grapes come from San José de Puquillay, LFE's estate that also counts with vineyards with certified organic plots and where the procedures aim to respect the biodiversity of the place.

WINEMAKING

The grapes were harvested in April 2019 and received at the LFE winery, where they were destemmed and gently ground to carry out the alcoholic fermentation process in stainless steel vats for two weeks. After the alcoholic fermentation was finished, the wine was ready to devat and malolactic fermentation was carried out naturally. After this last fermentation, the wine was in contact with French and American oak for three months for proper aging, in order to achieve the best sensory profile.

BARREL AGEING

3 months in french and american oak.

WINEMAKER'S NOTES

Intense ruby red color. On the nose are notes of ripe red fruits such as strawberries and raspberries, and spices such as black pepper, white pepper and slight notes of tobacco. In the mouth it has a good volume, balanced, with a balanced acidity and firm tannins. Round, with long medium persistence.

SUGGESTED FOOD PAIRING

Pasta with creamy sauces or pesto, roasted white meats, dishes based on mushrooms.

SUGGESTED SERVING TEMPERATURE

15 - 18 °C / 59 - 64 °F



**LUIS FELIPE
EDWARDS**
WINE OF CHILE

