

ROSA BLANCA

Vino Orgánico



RED BLEND

2020/ D.O. VALLE DE COLCHAGUA

50% Syrah, 50% Carmenère

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 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

It harmonizes perfectly with grilled or roasted vegetables and meats.

TECHNICAL DATA

Alcohol: 14%

Total acidity (H2SO4): 3,55 g/L

pH: 3,6

Residual Sugar: 4,5 g/L

SUGGESTED SERVING TEMPERATURE

15 - 18 °C / 59 - 64 °F



ROSA BLANCA

Vino Orgánico



CARMENÈRE

2020/ D.O. VALLE DE COLCHAGUA

95% Carmenère, 5% Syrah

VITICULTURE

The grapes come from our San José de Puquillay estate in Colchagua, from certified organic vineyard blocks, and where the procedures carried out are aimed at respecting the biodiversity of the place.

WINEMAKING

The grapes were harvested in April. They were destemmed and gently crushed before alcoholic fermentation in stainless steel vats for two weeks. Once the alcoholic fermentation was finished, malolactic fermentation was carried out naturally. Finally, the wine was aged with French oak for four months to achieve the best sensorial profile.

BARREL AGEING

4 months in french oak.

WINEMAKER'S NOTES

Intense, bright ruby red color. In the nose are aromas of ripe red fruits and spices such as black pepper along with soft notes of tobacco. On the palate it is balanced and fresh, with ripe and soft tannins. Medium-high persistence.

SUGGESTED FOOD PAIRING

To accompany grilled red and white meats, blue cheese and lentil or bean soups.

TECHNICAL DATA

Alcohol: 14%

Total acidity (H₂SO₄): 3,8 g/L

pH: 3,5

Residual Sugar: 4 g/L

SUGGESTED SERVING TEMPERATURE

15 - 18 °C / 59 - 64 °F

