

ROSA BLANCA

Vino Orgánico



ROSÉ

2021/ D.O. VALLE DE COLCHAGUA

100% Syrah

VITICULTURE

The grapes are sourced from vineyards located in our Puquillay estate. The vineyards have certified organic management, which guarantees respect for biodiversity and the natural cycles of the vines. No pesticides or other chemicals are used.

WINEMAKING

The grapes were harvested by hand at the end of March 2021. The grapes were received at the LFE winery, where the clusters were pressed without destemming to obtain a juice with a medium intensity color. The juice obtained was clarified and fermented at low temperature for three weeks in stainless steel tanks to preserve most of the varietal aromas. Once fermentation was complete, the wine was kept cold to maintain the sensory profile obtained during the fermentation process until bottling.

WINEMAKER'S NOTES

Clean and bright, with an intense pink color. This Rosé has aromas of fresh fruit, floral and slightly spicy. The palate is round and pleasant, with medium acidity.

SUGGESTED FOOD PAIRING

It can be enjoyed alone or with soft cheeses and salads, seafood, carpaccios, camarao and others.

TECHNICAL DATA

Alcohol: 13%

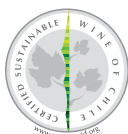
Total acidity (H₂SO₄): 3,84 g/L

pH: 3,3

Residual Sugar: 1,5 g/L

SUGGESTED SERVING TEMPERATURE

7 - 10 °C / 45 - 50 °F



ROSA BLANCA

Vino Orgánico



SAUVIGNON BLANC

2021/ D.O. REGIÓN DE ACONCAGUA

100% SAUVIGNON BLANC

VITICULTURE

The grapes are sourced from cool-climate coastal vineyards. The vineyards are certified organic, which guarantees respect for biodiversity and the natural cycles of the vines. No pesticides or other chemicals are used.

WINEMAKING

The grapes were harvested by hand at the end of March 2021. The grapes were received at the LFE winery, where the clusters were pressed without destemming to obtain a juice with a medium intensity color. The juice obtained was clarified and fermented at low temperature for three weeks in stainless steel tanks to preserve most of the varietal aromas. Once fermentation was complete, the wine was kept cold to maintain the sensory profile obtained during the fermentation process until bottling.

WINEMAKER'S NOTES

Clean and bright, soft yellow in color with lime-green highlights. This Sauvignon Blanc has aromas reminiscent of passion fruit, citrus fruits and light herbal notes. The palate is fresh and pleasant, with a medium-high acidity that provides strength and length in the mouth.

SUGGESTED FOOD PAIRING

Can be enjoyed alone or with oysters, sushi or sashimi, grilled fish or vegetable-based dishes and salads.

ACCOLADES

89 Points. Descorchados

TECHNICAL DATA

Alcohol: 12,5%

Total acidity (H₂SO₄): 3 g/L

pH: 3,45

Residual Sugar: 1,5 g/L

SUGGESTED SERVING TEMPERATURE

7 - 10 °C / 45 - 50°F

