

Caleuche Rosé Syrah

100% Syrah Maule Valley Alcohol: 13%

Profile

Bright pink colour with purple hues typical of the Syrah grape. A 100% Syrah rosé! Do not let the rich colour deter you, this is a dry wine with aromas and flavours of strawberry, rhubarb and light citrus tones. Fresh and intense fruits on the palate. This is a year-round rosé to be enjoyed in the sun but also with enough structure to bring a little sunshine and brightness to your winter evenings.

Terroir

Located between the Andes Mountains and the Chilean Coast Range, the Maule Valley benefits from a significant temperature variation between day and night, with its rainy season restricted mainly to winter. These conditions allow us to obtain healthy grapes, with high concentrations of color, flavor and aromas.

Harvest & Winemaking

Harvest: 100% hand harvested

Harvest date: Last week of March to first week of April

Maceration: The must is separated to the skin and the A.F. started when the selected

yast are added. The temperature of fermentation is 14°C to 16°C.

Fermentation Time: 18 to 23 days

Tasting notes

Citrus Tones | Strawberry | Black Fruits | Fresh

Tips

Serving Temperature: 8° - 10°C

Decanting: None

Food pairing: Sushi - Potato omelet - Ham salad sandwich- Chicken wrap

When to drink: between now and 2022

