

# SELECT TERROIR

ROSÉ  
VINTAGE 2018



## DENOMINATION OF ORIGIN

**Maipo Valley, Isla de Maipo.** The vines are planted in the heart of the valley, very close to the Maipo River, where they are influenced by rocky soils and the winds that blow down from the Andes and in from the coast.

## VINTAGE

The 2018 harvest began a little later than normal due to a cold and rainy spring followed by a temperate summer. High temperatures in March and April allowed the fruit to finish ripening and also helped compensate for the late start on the harvest, which ended in early May. The quality was very good, and despite yields that were higher than expected, the wines have good aromatic intensity and acidity as well as the proper volume, character, freshness, and rounded tannins.

## VINIFICATION

The grapes were crushed, cold macerated at 46°F (8°C) for 3 days, and then pressed. The must was fermented in stainless steel tanks at 57°F (14°C) for 20 days. The wine was then fined, filtered, and carefully bottled to preserve all of its freshness and fruity expression.

## VARIETY

70% Cabernet Sauvignon, 30% Syrah, hand picked in late March.

## VINEYARD YIELDS

5 t / acre - 12 t / ha

## SERVICE TEMPERATURE

53°F (12°C)

## BASIC ANALYSIS

Alcohol:	13.5°
pH:	3.19
Total Acidity (H2SO4):	3.54 g/L
Volatile Acidity (C2H4O2):	0.16 g/L
Residual Sugar:	4.06 g/L

## WINEMAKER'S NOTES

- Color :** Brick, onion skin.
- Aroma :** Intense aromas of red fruits such as strawberries and cherries.
- Palate :** Fresh, with an elegant texture and tremendous persistence. Good balance between fruit and acidity.
- Gastronomy :** Perfect pairing for fish as well as Thai and other Asian dishes.