

Estelado Rosé 2016

DRY FARMING AREA

GRAPE VARIETIES: 100% País

DATE GRAPES PICKED: From March 7th to April 6th

ORIGIN: Dry Farming Area

TASTING NOTES

Pale rose colour, with fine and persistent bubbles. Hints of red and citrus fruits dominate on the nose. On the palate, fresh, lively, and genuine, characteristic of the ancestral País varietal.

SERVING SUGGESTIONS

The perfect wine for any celebration.

TECHNICAL DATA

Alcohol level: 12% PH: 3,0

Acidity level: 5,9 grs/l (as tartaric) RS: 6 gr. /l.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Number of days of skin contact: ---

Number of days of first fermentation: 18 days

Number of days of second fermentation: 42 days in bottle.

Fermentation temperature: First 17°C, Second 13°C

LENGTH AND TYPE OF AGEING

Aged for 14 months with lees.

Month wine was bottled: December 2016

AWARDS AND SCORES

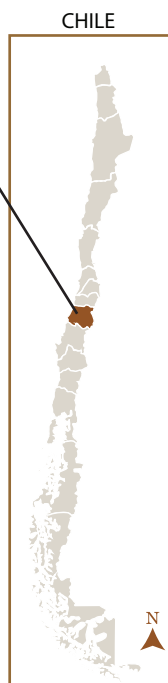
Best Sparkling Wine in the World (Non-Traditional Varieties),
Champagne & Sparkling Wine World Championship 2016 - UK

92 Points, Guía Descorchados 2016 - Chile

91 Points, Guía Descorchados 2015 - Chile

90 Points, Guía Mujer y Vino 2014 - Chile

Gold Medal Best Sparkling in Chile, Annual Wines of Chile Awards
2012 / 2013 - Chile



Dry Farming