

Alpaca



GREAT WINE, GREAT TIMES.

ROSÉ

VARIETY

Cabernet Sauvignon .

ORIGIN

Central Valley, Chile.

WINEMAKING

In the winery, the grapes underwent a cold maceration process in stainless steel tanks for 4-6 hours at a temperature no higher than 10°C. Next, the grapes were pressed and the free-run juice was separated from the pressed juice, leaving the option of combining them in the final blend. Then both the free-run and pressed juice were subject to flotation at a low temperature (10°C) to clarify the must and decrease any undesired aromas. Then the must was inoculated with selected yeasts to kick-start the alcoholic fermentation. This lasted for 15-20 days at temperatures no higher than 17°C, thereby retaining the fresh red fruit aromas of a Rosé wine.

TASTING NOTES

Appearance: Pale pink.

Nose: Upfront notes of fresh red fruit like strawberries and plums.

Palate: The wine has vibrant acidity that brings out the fruity character and there is a pleasant sweet note in the finish.

Serving temperature: Between 10°C - 12°C.



PAIRING

Smoked meat, quiche and pork.

