

Estelado

ROSÉ SPARKLING WINE



Estelado Rosé 2018

DRY FARMING AREA

GRAPE VARIETIES: 100% País

DATE GRAPES PICKED: From March 2th to April 15th

ORIGIN: Dry Farming Area

TASTING NOTES

Pale rosé color, 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: 3,1

Acidity level: 4,7 grs/l (as tartaric) Dosage: 4 gr. /l.

Type of sparkling: Brut

Allergy advice: contains sulfites

Properly stored, the wine will hold its potential for the next: 7 to 10 years.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Pressing: entire bunch

Type of fermentation: first alcoholic fermentation 100% in stainless steel tanks.

Length of fermentation: 18 days first, 45 days second in bottle

Fermentation temperature: 16° first in tank and 12-16° second fermentation in bottle.

Ageing: 5 to 6 months in its lees.

Bottling date: August- October 2018

Bottling ageing: at least 12 months in bottle.

AWARDS AND SCORES

Vintage 2016:

92 Points, Guía Descorchados 2016 - Chile

91 Points, James Suckling

90 Points, MW Alistair Cooper

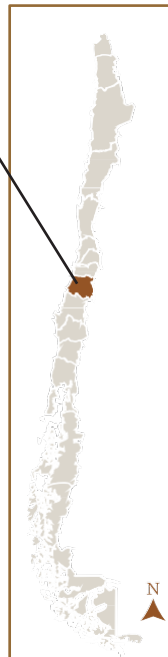
Gold Medal Best Sparkling in Chile, Annual Wines of Chile Awards 2012 / 2013 – Chile

Best Sparkling Wine in the World (Non-Traditional Varieties),

Champagne & Sparkling Wine World Championship 2016 - UK



CHILE



Dry Farming



VEGAN



MIGUEL TORRES

Pioneer in Chile since 1979



Chile

MIGUEL TORRES CHILE | 100% FAMILY OWNED WINERY

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