

Estelado Rosé 2014

MAULE VALLEY

GRAPE VARIETIES: 100% País

DATE GRAPES PICKED: From March 10th to April 17th

ORIGIN: Itata Valley

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

Acidity level: 5,6 grs/l (as tartaric) RS: 7 gr. /l.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Number of days of skin contact: ---

Number of days of first fermentation: 18 days

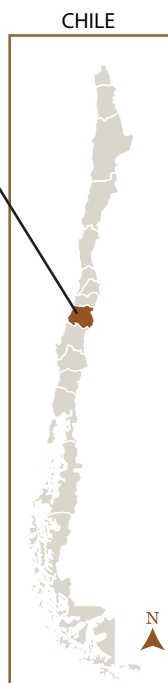
Number of days of second fermentation: 45 days in bottle.

Fermentation temperature: First 17°C, Second 12°C

LENGTH AND TYPE OF AGEING

Aged for 12 months with lees.

Month wine was bottled: April 2015



Maule Valley

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