

ESTATE COLLECTION MALBEC ROSÉ 2009



VITICULTURE

Vineyard: Sourced from our San Carlos and El Olivar Estates, both located in the Colchagua Valley. Harvested from Malbec vines with an average age of 13 years.

Soil: Free draining, alluvial loam/clay of medium fertility.

Climate: Yearly average rainfall of 600 mm, concentrated in the winter months. Summers are dry with warm days and cool nights. Temperatures are moderated alternately by sea breezes from the Pacific Ocean and inland winds from the Andes mountain range.

Vineyard Management: Planting density of 4.167 vines/hectare, trained to a vertical shoot positioned canopy and cane pruned. Canopy trimming was carried out once in early spring and again at the beginning of summer.

WINEMAKING

Grape variety: Malbec 100%

Harvest: Fruit was hand harvested the 3rd of April, 2009.

Winemaking Techniques: The fruit was destemmed and crushed via a heat exchanger in order to lower the temperature of the must to between 9 and 11°C. The crushed grapes were then macerated for 24 hours before the free run juice was drained off from the tank. This juice was then cold settled for 72 hours followed by racking off the clean juice and inoculation with selected yeasts. Fermentation lasted a total of 21 days following which the wine was aged on gross lees for 4 weeks followed by stabilization, filtration and bottling.

Oak: No oak was used in the preparation of this wine.

LABORATORY ANALYSIS

Alcohol:	13,7 %vol.
pH:	3,01
Titrateable Acidity:	5,70 g/L
Residual Sugar:	43 g/L
Volatile Acidity:	0,42 g/L

TASTING NOTES Bright rose in color with violet undertones, on the nose this wine exhibits lifted aromas of strawberry, cherry and rose petal. In the mouth appealing flavors of red apple and cranberry combine with a fresh acidity to give a crisp, zingy finish.

Serving temperature: 11 to 12°C

CELLARING POTENTIAL Ready to drink now.