

R E S E R V A
PETIRROJO®



Lively little redbreasted creature...

- Variety: Syrah - Malbec
- Vintage: 2019
- Appellation: Colchagua
- Vineyard: From the Marchihue vineyards, at the foot of the Coastal Mountain Range, with an oceanic influence. Ungrafted vines trained on trellises with drip irrigation.
- Soil: Red clay soils with layers of alluvial deposits on a granitic base from the Coastal Mountain Range.
- Harvest: Manual harvest beginning the first week of March.
- Fermentation: Short maceration with the skins, then racked and pressed gently at 0.2 bars. Fermentation in stainless steel at average temperature of 16°C.
- Aging: Wine is decanted to separate the sediment and fine lees post-fermentation.
- Tasting Notes: Our Rosé is made with Syrah and Malbec grapes. Pale pink in color, with a fresh, fruity nose featuring raspberries, light lavender touches and red pepper. Nice acidity, with a light medium body and smooth, juicy tannins.
- Pairing Suggestions: Excellent as aperitif on a sunny afternoon by the poolside or the beach. Perfect with sushi and spicy food, fresh and semi-ripe goat cheese.
- Recommended Serving: Serve at 8°C.



ROSÉ

BISQUERTT

Family Vineyards

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