

R E S E R V A
PETIRROJO®



Lively little redbreasted creature...

- Variety: Syrah - Malbec
- Vintage: 2020
- 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: Nighttime mechanical harvest beginning the second 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.
- Alcohol (%): 13
- pH: 3,07
- Acidity (g/l): 5,20
- Sugar (g/l): 1,32
- Tasting Notes: Pale salmon in color, showing flowers and red berry aromas. Light body, long and crisp, clean and easy drinking wine of refreshing acidity and fruity flavors.
- Pairing Suggestions: Serve for rich and cheesy dishes, sea food, and ripe cheeses such as Camembert.
Also ideal as an aperitif or after dinner with sliced fruit desserts.
- Recommended Serving: Serve at 8°C.



ROSÉ

BISQUERTT

Family Vineyards

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