

PETIRROJO

RESERVA

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, seafood, and ripe cheeses such as Camembert. Also ideal as an aperitif or after dinner with sliced fruit dessert.
Recommended Serving: 8°C

Año: 2023

Variedad: 75% Syrah 25% Malbec

DO: Colchagua

Viñedo: 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 2nd 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: 12,5°

pH: 3,25

Acidity (g/l): 4,65

Sugar (g/l): 1,52

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ROSÉ