



## ROSÉ CABERNET SAUVIGNON VALLE DE RENGO 2006 FACT SHEET

### TECHNICAL NOTES

The Cabernet Sauvignon grapes that went into this rosé wine come from our own premium old-vine vineyards and were carefully selected and handpicked at their peak of maturity and health in April 2006. This rosé is made by the Saignée process in which we bleed off a portion of the must from our best Cabernet Sauvignon and then ferment it reductively like a white wine in stainless steel tanks for 30 days at low temperatures of no more than 12 -14 C

### TASTING NOTES

Delightfully bright bluish-pink in colour with a nose recalling strawberries and raspberries. The palate is full-bodied and off-dry with elegant acidity and good volume accompanied by notes of fresh red fruit that lend complexity and a nice long finish. Its residual sweetness balanced by good acidity makes this wine ideal before dinner or with summer foods or with spicy Asian cuisines, such as Japanese, Thai, Chinese, or Indian dishes.

### SERVICE TEMPERATURE

Best served at a temperature of 8° to 10°C.

### COUNTRY

CHILE

### REGION

RENGO-UPPER REACHES OF  
THE CACHAPOAL VALLEY

### VARIETY

100% CABERNET SAUVIGNON

### VINTAGE

2006

### ANALYSIS

ALCOHOL	14,3 %
TOTAL ACIDITY	3,33 g/Lt (H <sub>2</sub> SO <sub>4</sub> )
WINE PH	3,44
RESIDUAL SUGAR	7,5 g/Lt

