



KORTAWINES
VINEYARDS & WINERY

ROSÉ – PETIT VERDOT 2019

Line: SELECTED VINEYARD - Reserve

Denomination of Origin: Sagrada Familia, Lontué Valley

Composition: 100% Petit Verdot.

Harvest: Mechanized harvest in early March 2019.

Maceration and Pressing: After harvesting, the fruit was macerated in contact with its skins in the press for 3 to 4 hours in order to extract a light pink colour and fresh fruity aromas. The low temperatures (8-10°C) of this process helped to reduce oxidation and retain the qualities of the fruit. Then the grapes were pressed at a maximum pressure of 0.45 bars to avoid extracting tannins and undesirable components. The juice was cold settled for 24 hours and the clear part was separated out and adjusted to 50 NTU of turbidity.

Vinification: Once the juice had been settled and clarified, the fermentation process began at controlled temperatures of no more than 14°C. Nutrients and selected yeasts were added. The fermentation lasted for 14 days until the yeasts had consumed all the sugar.

Settling and gentle stirring were used to add complexity and smoothness to the mouth.

Tartrate stability was achieved through cold stabilization; then the wine underwent earth filtration and bottling.

Tasting note:

A sophisticated pale pink colour, this wine is intense and fruity on the nose. In the mouth, it is harmonious, silky-smooth, fresh and very perfumed. Dry, with balanced acidity and good volume, it can be enjoyed on its own or to accompany appetizers such as white meat, fish, shellfish or salad. Best served chilled to 8°C-10°C. Perfect for hot afternoons.