

UNDURRAGA

ESTABLISHED IN 1885

ROSÉ

- CENTRAL VALLEY -

VARIETY: Rosé (100% Cabernet Sauvignon)

HARVEST: : The grapes were harvested in 500 kilo bins.

SOIL: Sedimentary, with an average texture, loamy to clayey loam and well drained.

WEATHER: Humid mediterranean

AGING: Took place in stainless steel vats, between 18 to 22 days.

COLOUR: Intense pink colour

NOSE: Intense berries aroma and hints of plum.


PALATE: Medium body and fresh

PAIRING:

✓ SALADS

✓ FISH

✓ DESSERTS

 6 – 7°C.

WINEMAKER: Patricio Lucero



ESTATE GROWN - VINO DE CHILE

www.undurraga.cl

