

ALIWEN

RESERVA

Vineyards

Origin

Colchagua Valley

Variety

Cabernet Sauvignon – Syrah – Merlot

Vintage and vinification

Climate

The weather is humid Mediterranean, winters are mild and with moderate rain, summers are temperate and dry with cool nights. These conditions ensure a healthy grape production, delicately textured and with prominent aroma.

Reception

The grapes were manually harvested in 350 - 400 Kilo plastic bins, each kind separate in its best ripeness. After selecting and de-stemmed the grapes, they were carefully crushed. The juice was then placed in cold maceration with skins, and left to soak for 4 hours.



ROSÉ

Fermentation

The process took place in stainless steel vats, at temperatures ranging between 13 and 17°C for 20-day period to increase the aroma and taste. Finally the Cabernet, Syrah and Merlot were blended.

Tasting notes

This wine has an attractive and vivid pinky ruby color. On the nose explodes plenty of fresh berries leading to a silky long lasting finish. Amazing as an appetizer, perfect complement with Thai food or just to chill out with friends. Serve between 10-13°C

Winemaker

Carlos Concha

UNDURRAGA

ESTABLISHED IN 1885