

# ROSÉ SELECT TERROIR

VINTAGE 2022  
Maipo Valley  
70% Cabernet Sauvignon  
30% Syrah



ALCOHOL	PH	TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR
13°	3.08	3.72 g/L	0.18 g/L	4.64 g/L



## DENOMINATION OF ORIGIN

**Maipo Valley, Isla de Maipo.** The vines are planted in the heart of the valley, very close to the Maipo River, where they are influenced by rocky soils and the winds that blow down from the Andes and in from the coast.

## VINTAGE

The 2022 season was preceded by a rather dry winter, followed by a cold spring and a mild summer that ended hot, which allowed the ripening of the grapes that were somewhat late in their ripening process, even bringing forward the harvest of the white grapes. Autumn continued to be dry and warm, which finished standardizing the maturity of the red vines, ending with a harvest on the usual dates. Yields were a little less than expected, and the result was good quality, aromatic, balanced wines with good acidity.

## VINIFICATION

The grapes were crushed, cold macerated at 46°F (8°C) for 3 days, and then pressed. The must was fermented in stainless steel tanks at 57°F (14°C) for 20 days. The wine was then fined, filtered, and carefully bottled to preserve all of its freshness and fruity expression.

## TASTING NOTES

**Color:** Brick, onion skin.

**Aroma:** Intense aromas of red fruits such as strawberries and cherries.

**Palate:** Fresh, with an elegant texture and tremendous persistence. Good balance between fruit and acidity.

**Gastronomy:** Perfect pairing for fish as well as Thai and other Asian dishes.



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