



NATURA Rosé Chile

Area of Production:

Central Valley, Chile.

Grape Varieties:

40% Syrah, 40% Cabernet Sauvignon, 20% Merlot.
100% organically grown grapes.

Soil:

Deep alluvial clay loam. Clay provides water retention, which contributes to good grape ripening.

Production Technique:

The organically grown grapes are handpicked in March, sorted and then directly pressed. Vinification takes place in stainless steel tanks with gentle pump overs and delicate lees stirring. The Rosé is aged for 3 months in stainless steel tanks and is filtered prior to bottling.

Characteristics:

Color: Bright light pink.

Bouquet: Intense fruity aromas, such as cherry and black currant.

Taste: Good body, silky and elegant on the palate. Tremendously fresh, fruity, and balanced. Delicate and easy to drink.

Alcohol Content: 11.9%.

Total Acidity: 5.06 g/l.