



CALITERRA



## Reserva Rosé 2109

*Chile*

### ORIGIN

**Soil:**  
Clay of granitic origin

**Block:**  
Pedregosos

**Exposition:**  
Northeast

### ANALYSIS

**Alcohol:** 13%  
**pH:** 3.11  
**Total Acidity:** 5.73 g/L  
**Residual Sugar:** 1.31 g/L

### VINIFICATION

**Fermentation:**  
100% in stainless steel tanks

**Fermentation  
Temperature:**  
16° - 20° Celsius.

**Fermentation Time:**  
15 to 22 days

### AGEING AND BOTTLING

**Bottling date:**  
June 2019.

**Ageing Potential:**  
Best consumed between  
August 2019 until mid 2021

### TASTING NOTES

Of a beautiful pale pink colour, with a lot of brightness in appearance, this Rosé looks fresh at first sight. It is very fruity and cheerful on the nose, with an aroma of rose petals and violet bonbons, accompanied by citrus notes such as tangerine skin that complement the bouquet, enhancing its freshness. The palate is very fruity and friendly with gentle acidity, ideal for drinking with friends on a terrace enjoying the good weather.