

COLORES DEL SOL



Rosé Technical Information

Alcohol	12.5%	Total Acidity	6.8 g/L
pH	3.25	Glucose/ Fructose	3.06 g/L
Variety	Rosé 100%		
Winemaker	German Buk		
Origin	Uco Valley		
Terroir	Deep, poor, rocky soils. Irrigation from the Andes. Wide thermal amplitude with big differences (approx. 22°C between the minimum during the cold mornings and nights, and the maximum during sunny days). Dry climate, little rainfall, 120mm of rain per year, 15% humidity and 350 days of sunshine. Cold mornings and nights, and long hot days result in wines that are highly concentrated in color, aromas and flavors with a unique fruity character.		
Process	<ul style="list-style-type: none"> • Hand harvesting, • Destemming, • Cold skin maceration at 10°C, during 6 hours. • Previous dewatering • Alcoholic fermentation with selected yeasts. • No malolactic fermentation. • Clarification. • Filtration. • Bottling. 		
Tasting notes	This Rosé inspires the nose with its aromas of cherries, currants and graphite notes. On the mouth, is fresh and enjoyable, leaving a floral and delicate sensation on the palate. Ideal as an aperitif or to be paired with salads, seafood or light dishes.		