

DATOS TÉCNICOS:

PH: 3,4

Acidity: 6,2 g/L tartaric acid

Alcohol: 13,5 % v/v

Residual sugar: 1,24 g/L

**CONTIENE
SULPHITES**



Vedette Cinsault is a 100% Cinsault that grows in the interior dry land of Maule, Cauquenes, Chile.

The vines have on average 60 years old and are led in an ungrafted bush vines system on dry farm. The vineyard is located 35 kilometers away from the coast in a straight line. Its soils are granitic with high presence of quartz and associated with derivatives of metamorphic rocks, where the fertility levels of these soils, measured as Nitrogen, Phosphorus, Potassium and Organic Matter indices are very low.

This terroir represents the expression of this variety in its splendor.

Its harvest was carried out February 20 when reached its optimum phenolic maturity.

Winemaking:

This wine was vinified in 400 kilos open bins. The grape is destemmed and selected, full berry. The alcoholic fermentation began the day before of destemming the fruit, and was carried out with native yeasts. Temperatures are controlled, we expect they don't exceed 24°C. Alcoholic fermentation took 5 days to complete and after that the skins, seeds and wine were left in contact for an additional 4 days. The press is done and the drop wine is mixed with the wine resulting from pressing the solid parts. Then went down to used French oak barrels of 225L capacity. The malolactic fermentation reached 100%.

The packaging of this wine was made in June, after 3 months in barrels.

The result is 1.751 numbered bottles.

It is recommended to serve at no more than 14°C. When pairing with meals, share an appetizer on hot days, with cheeses, raw seafood or ceviche.



COLOR: bright ruby red



NOSE: Notes of red fruits such as raspberry and pomegranate, mixed with notes of flowers and white pepper.



FLAVOR: On the palate it is a light and easy to drink wine, with great freshness and acidity.

