

MARQUES de CASA CONCHA

ROSÉ • VINTAGE 2020
D.O. Itata, Itata Valley



VARIETIES

CINSAULT	90%
GARNACHA	10%

BOTTLING DATE

October 2020

ANALYSIS

ALCOHOL	12.5° VOL%
pH	3.4
TOTAL ACIDITY (TARTARIC ACID)	5,91 g/L

WINEMAKER

Marcelo Papa.

VINEYARD OF ORIGIN

From the Trehuaco area on Itata River's northern riverbank, 18 km away from the sea.

VINEYARD DESCRIPTION

Pruned vines or Gobelet, typical of the dry-farmed Secano Interior zone.

PLANTATION YEAR

Around the year 1960.

SOIL

Soils of alluvial origin, clay and sand, the Cinsault vine, comes from vines over sixty years old from the area of Trehuaco, 18 kilometers from the sea.

CLIMATE

Temperate Mediterranean. Rainfall about 1,000 mm per year.

HARVEST

Between 14 and 16 March 2020.

VINIFYING CELLAR

Cachapoal Winery.

VINIFICATION

The wine went through a pressing process, and what drained from it was cold macerated for five days at 3 or 4 ° C. Fermentation occurs at 16 ° C, and once completed, lees are kept and batonnage is done twice a week.

AGING

6 months aging. 85% in egg-shaped concrete tanks and 15% in 500 litre French oak barrels.

CELLARING POTENTIAL

Drink now and up to 2023.

TASTING NOTES

Marques de Casa Concha Rosé is characterized by its pale apricot color, a primary characteristic of the best Rosés in the world. On the nose, it has notes of pomegranate and pink melon. In the mouth, it is dry, unctuous, warm, and oily, with mineral notes, fresh and delicate, and an extraordinary harmony.

PAIRING SUGGESTIONS

Perfect as an appetizer and fresh starters.