

MARQUES

de

CASA CONCHA



ROSÉ • VINTAGE 2021

D.O. Itata, Itata Valley

VARIETIES

CINSAULT	90%
GARNACHA	5%
CHASSELAS	5%

BOTTLING DATE

January 2022

ANALYSIS

ALCOHOL	11.6° VOL%
pH	3.19
TOTAL ACIDITY (TARTARIC ACID)	6.54 g/L

WINEMAKER

Marcelo Papa.

VINEYARD OF ORIGIN

Trehuaco zone on the northern bank of the Itata River, 18 km from the Pacific Ocean.

VINEYARD DESCRIPTION

Head- or- gobelet- trained vines, typical of Secano Interior zone. The Cinsault strain comes from vines over sixty years old.

PLANTATION YEAR

1960.

SOIL

Alluvial with presence of clay and sand.

CLIMATE

Semiarid coastal. Annual precipitations around 1,000 mm. This season was quite cool.

HARVEST

Fourth week of March.

VINIFYING CELLAR

Cachapoal cellar.

VINIFICATION

The wine is pressed and drained from the press, it is cold macerated for 5 days at 3 or 4 ° C. Then fermentation occurs at temperatures of 16 ° C, and once finished, it is kept on its lees and batonnage is made 2 times a week.

AGING

6 months, 50% in foudres and 50% in French oak barrels, 10% new and 90% second and third use.

CELLARING POTENTIAL

2 years.

TASTING NOTES

Delicate and bright apricot color. Notes of watermelon and pomegranate. It is soft and fresh on the palate, with mineral notes. It is delicate and has a long finish.

PAIRING SUGGESTIONS

Perfect as an aperitif with fresh appetizers.