

# Estelado

ROSÉ SPARKLING WINE



## Estelado Rosé

DRY FARMING AREA

**GRAPE VARIETIES:** 100% País

**DATE GRAPES PICKED:** From March 8 to April 17

**ORIGIN:** Dry Farming Area

### TASTING NOTES

Pale rosé color, with fine and persistent bubbles. Hints of red and citrus fruits dominate on the nose. On the palate, fresh, lively, and genuine, characteristic of the ancestral País varietal.

### SERVING SUGGESTIONS

The perfect wine for any celebration.

### TECHNICAL DATA

Alcohol level: 12% PH: 3,0

Acidity level: 4,7 grs/l (as tartaric) Dosage: 4 gr. /l.

Type of sparkling: Brut

Allergy advice: contains sulfites

Properly stored, the wine will hold its potential for the next: 7 to 10 years.

**FORMATS AVAILABLE:** 75 cl

### VINIFICATION

Maceration time: ---

First fermentation time: 18 days

Second fermentation time: 45 days in the bottle.

Fermentation temperature: First 16°C in tank, Second 12°C to 16° in bottle.

### Aging

Aged on its lees for 5 to 6 months

Bottling date: August - September 2019

Bottle aging: 12 months or more.

### AWARDS AND SCORES

Vintage 2016:

92 Points, Guía Descorchados 2016 - Chile

91 Points, James Suckling

90 Points, MW Alistair Cooper

Gold Medal Best Sparkling in Chile, Annual Wines of Chile Awards 2012 / 2013 – Chile

Best Sparkling Wine in the World (Non-Traditional Varieties),

Champagne & Sparkling Wine World Championship 2016 - UK



**VEGAN**



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