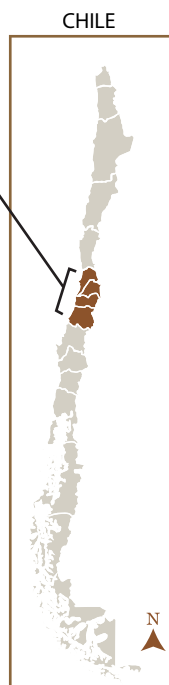


Las Mulas®



Central Valley



Rosé 2019

CENTRAL VALLEY

VINTAGE: 2019

TYPE OF WINE: Pink wine

D.O.: Central Valley

VARIETIES: Pinot Noir, Monastrell

HARVEST DATE: Pinot March 11th and 12th, Monastrell April 30th

TASTING NOTES

Light salmon color. On the nose is subtle, elegant and fresh, reminding floral notes, fresh red fruits and a spicy finish. In the mouth it starts with a rich acidity that makes it juicy, accompanied by red fruits such as raspberries that bring large volume and a great persistence that stands out.

SERVING SUGGESTION

Very good as an aperitif. Ideal with gravies, tomato sauces and some vegetables. Excellent with oriental cuisine. Serve at 8°C-10°C.

TECHNICAL DATA

Alcohol content: 13.0% ABV

pH: 3.0

Total acidity: 7.9g/L (expressed in tartaric acid)

AR: 3.0 g/L

FORMATS AVAILABLE: 75 cl

VINIFICATION

Pressing: Destemmed, 2 hours of maceration

Type of fermentation: Alcoholic, no malolactic fermentation

Length of fermentation: 14 days

Fermentation temperature: 20°C-24°C

Bottling date: July 2019

Properly stored, the wine will hold its potential for the next: Ready to drink

2019 VINTAGE

The 2019 vintage saw an uneventful growing season, with less rainfall than normal, but climate conditions that generally favored a good harvest. The white wines are elegant, lush, with slightly lower acidity than the 2018 vintage, and less herbal in character. The red wines are moderate in alcohol, with more volume on the palate and better phenolic ripeness. Generally speaking, the 2019 vintage is a VERY GOOD YEAR.



MIGUEL TORRES Chile

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