

Las Mulas®



Rose 2020

CENTRAL VALLEY

VINTAGE: 2020

TYPE OF WINE: Pink wine

D.O.: Central Valley

VARIETIES: Pinot Noir, Monastrell

HARVEST DATE: Pinot from February 12th to March 10th, Monastrell March 18th

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: 13.5% Vol.

pH: 3.1

Total acidity: 7,2 g/L (expressed in tartaric acid)

AR: 3.0 g/L

FORMATS AVAILABLE: 75 cl

VINIFICATION

Pressing: Destemmed, 2 hours at low of maceration

Type of fermentation: Alcoholic, no malolactic fermentation

Length of fermentation: 15 days

Fermentation temperature: 14°C-18°C

Aging: Without any type of wood

Bottling Date: June 2020

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

COSECHA 2020

The prolonged water shortage that affects much of the country, and that in Curicó reaches a 76% deficit compared to a normal year, plus the heavy frosts that occurred between September and November last year, also adding the high temperatures in months that did not expected, greatly affected the performance levels of certain vineyards, and, consequently, the advance of the estimated date for the present harvest. "It is related not only by the climatic conditions where there is drought, but also by the increase in temperatures in months such as November, considered the warmest in the last 110 years in the central zone, and also in January, which was hotter than normal. In addition, there were frosts that we had in September, then the October that was really powerful, and some in November in some sectors of the Maule, which significantly affected yields. Given the current scenario, the professional indicates that the acidity in the grapes has not decreased significantly, which is positive for a hot year.



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"We are concerned about not having sugar accumulation too high, therefore, alcohol levels on fire or too high, so that the wines do not feel as heavy, but we are satisfied with the results to date. This vintage has been rather complicated, because the effects of the weather have marked it remarkably, and have made it very different from all the ones it has had to live, where you have to go a lot to the field and have a special feeling with each area. In the case of the current harvest and the conditions in which it has occurred, it forces us to be much more present and to have a fine harmony with the vineyard.



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