

Las Mulas®



Rose 2021

CENTRAL VALLEY

TYPE OF WINE: Pink wine

D.O.: Central Valley

VARIETIES: Pinot Noir, Monastrell

HARVEST DATE: Pinot Noir February 26 and March 1 Monastrell April 12

TASTING NOTES

Light pale pink color, delicate and subtle. On the nose it is elegant and fresh, recalling floral notes, fresh red fruits and an elegant finish that calls for freshness. In the mouth it begins with a rich acidity that makes it juicy, accompanied by red fruits, such as raspberries that give it great volume and a great persistence that stands out, a different and cheerful rosé on the palate.

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: 6,2 g/L (expressed in tartaric acid)

AR: 3 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 2021

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

COSECHA 2021

The 2020 - 2021 season began with a calm winter, temperatures somewhat higher than the previous vintage. In spring, frosts appear in October that lowered the yields in some varieties of vineyards in the foothills of the Andes mountain range in the Curico and Maule valley. The summer was cool with around 1.5 to 2 °C lower than normal and at the end of January there were rains that kept us alert to avoid fungi such as botrytis. The 2021 harvest is considered cold, achieving a slow maturity with good acidities, alcohols moderate.



MIGUEL TORRES  *Chile*
Pioneer in Chile since 1979

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