

Las Mulas®



Cabernet Sauvignon Rosé 2018

VALLE CENTRAL

GRAPE VARIETIES: 100% Cabernet Sauvignon

DATE GRAPES PICKED: From March 16th to April 30th

ORIGIN: Central Valley

TASTING NOTES

Delicate, sleek cherry colour. Fresh aroma reminiscent of red and black fruits. Intense palate with delicate acidity. Fresh, lingering aftertaste.

SERVING SUGGESTIONS

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

TECHNICAL DATA

Alcohol level: 13% Ph: 3,0

Acidity level: 7,3 grs. /l (as tartaric) RS: 6,8 gr. /l.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Number of days of skin contact: 5 hours

Number of days of fermentation: 18 days

Fermentation temperature: 17°C

LENGTH AND TYPE OF AGEING

Month wine was bottled: May 2018

AWARDS AND SCORES

Vintage 2013 - Gold Medal, Mundus Vini Biofach, Germany



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