

# SOLECA

GENERACIONES  
3

## ROSÉ RESERVA 2022

|                |  |
|----------------|--|
| Appellation:   | Central Valley   |
| Variety:       | Syrah / Malbec   |
| Vineyard:      | From the Marchihue vineyards, at the foot of the Coastal Mountain Range, with an oceanic influence. Ungrafted vines trained on trellises with drip irrigation.   |
| Soil:          | Red clay soils with layers of alluvial deposits on a granitic base from the Coastal Mountain Range.  |
| Harvest:       | Nighttime mechanical harvest beginning the fourth week of March.   |
| Fermentation   | Short maceration with the skins, then racked and pressed gently at 0.2 bars. Fermentation in stainless steel at average temperature of 16°C  |
| Aging:         | Wine is decanted to separate the sediment and fine lees post-fermentation.   |
| Tasting Notes: | Our Rosé is bright, clear straw yellow in color. The delicate nose features white flower notes with subtle citrus fruit and vegetal touches like green chili and asparagus. Its slightly mineral profile adds complexity. Medium-to-low acidity for a fresh sensation in the nose and the mouth. |
| Pairing:       | Excellent as aperitif on a sunny afternoon by the poolside or the beach. Nice pairing for raw and cooked seafood and light fish, lightly acidic cebiche and Peruvian fish-based dishes.  |

Server at 10°C

|          |      |                |      |
|----------|------|----------------|------|
| Alcohol: | 12°  | Acidity (g/l): | 5,92 |
| pH:      | 3,30 | Sugar (g/l):   | 1,94 |

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