

No es Pituko! 2022 Rosé



ECHEVERRIA®

Family Wines

“Raspberry pink in colour, this wine is notable for its cloudiness, thanks to minimal intervention in its elaboration. It has aromas of ripe strawberries and banana, and in the mouth expresses refreshing creamy acidity.”

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Maule Valley
Secano Interior

GRAPE VARIETY:

País (Mision grapes) ancestral dry farming vines

HARVEST:

March 23rd, 2022.
Hand-picked in 18 Kg. boxes
Carefully selected before processing.

WINEMAKING:

✓ Vegetarian

✓ Vegan

- Cold skin maceration at 10 °C for 4 – 5 days prior to pressing and fermentation.
- Fermented with natural yeast in stainless steel tanks between 13 and 17° C for 25 days.
- No stabilization process, no filtration.
- No added sulfites
- Stored with its own lees in stainless steel tanks prior to bottling.

ANALYTICAL DATA: (APPROXIMATE DATA)

Alcohol:	13	% by vol.
Total Acidity:	5.3	grams per liter (Tart.)
Residual Sugar:	2.2	grams per liter
pH:	3.5	

SERVING T°:

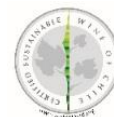
Serve between 10° and 12°C.

CELLARING ABILITY:

At least 2 years

KEY DESCRIPTORS:

Natural - Fruity - Expressive - Vibrant - Fresh- Rich- Creamy



Sustainable Winery
ISO 9001- HACCP