

■ ALIWEN RESERVA - Rosé



ORIGIN
Colchagua Valley.

VARIETY
60% Syrah - 40% Merlot.

VINEYARDS
CLIMATE: The weather is humid Mediterranean, winters are mild and with moderate rain, summers are temperate and

dry with cool nights. These conditions ensure a healthy grape production, delicately textured and with prominent aroma.

VINIFICATION

RECEPTION: The grapes were manually harvested in 350 - 400 Kilo plastic bins, each kind separate in its best ripeness. After selecting and de-stemmed the grapes, they were carefully crushed.

The juice was then placed in cold maceration with skins, and left to soak for 24 hours.

FERMENTATION: The process took place in stainless steel vats, at temperatures ranking between 13 and 17°C for 20-day period to increase the aroma and taste.

Finally the Syrah and Merlot were mixed in a complex procedure.

PRODUCT DESCRIPTION

This wine has an attractive and vivid pinky ruby color.

On the nose explodes plenty of fresh berries leading to a silky long lasting finish. Amazing as an appetizer, perfect complement with thai food or just to chill out with friends. Serve between 10-13°C

WINEMAKER

Carlos Concha.

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