

VILLA ROSA

CLASSIC

CLASSIC CARMÉNÈRE



Denomination of Origin: Central Valley
Vintage: 2016



Grape Variety: 100% Carménère



Type: Medium-bodied
Colour: Deep ruby red with cherry highlights



Aroma: Intense nose of raspberry, candied fruit and an assortment of spices
Palate: Complex, balanced and supple on the palate
Pairing: Roasted short ribs with aromatic spices



Winemaking: Wine conserved on its lees in stainless steel vats for 2-3 months before blending and bottling



Climate: Warm temperate climate – Mediterranean
Soil: Shallow alluvial soils of sandy loam, brownish-gray, rocky; subsoil composed of boulders and rounded rocks in sandy matrix



Vineyards: Vine age 8 years old
Management: Vine trellis system
Yield: 16/tons per hectares

Alcohol	Total Acidity	pH	Residual Sugar
13.0%	4.5 g/l.	3.8	3.5 g/l.

