



ROSÉ WINE 2023

VINEYARDS

The grapes for this wine grow in vineyards at our El Arcángel estate at Marchigüe, in the Colchagua Valley. The soils are granitic, with profiles that show a mixture of materials deposited by both glacial and colluvial activity, as well as varying amounts of clay and organic matter. The Syrah and the Grenache that go into our rosé are trained to vertical shoot position, with a density of 5,555 plants per hectare, producing average yields of up to 9,000 kg/hectare. The plants are managed in order to maintain optimal foliage, which helps obtain fruit with an excellent ratio of sugar to acidity.

HARVEST

Syrah harvest: 2–6 March. **Grenache Harvest:** 3 March. The season began with a cool winter and abundant rain that fell in just a few bursts, but enough to add up to just over 300 mm in the Marchigüe area, almost to the levels considered as a good year for rain here. Spring saw little frost. Towards summer, we began to see higher-than-usual temperatures, making good foliage development a possibility, with optimal fruiting and veraison. Summer itself saw high temperatures, especially in March and again in April, conditioning the initial harvest of Syrah and Grenache for our rosé, in order to maintain the freshness and aromatic intensity achieved during the ripening period. The location of our estate in the coastal zone of Colchagua favours excellent grape ripening. It means the average temperature in summer is 28.7 °C, which is 2 °C lower than in central Colchagua, so we can precisely time the beginning of harvest, especially of the grapes used to make Cherub.

VINIFICATION

The grapes were handpicked and bunches selected prior to processing, to remove any unripe or damaged berries. Later, the fruit was destemmed and pressed immediately to prevent excess extraction of colour. After pressing, the must was racked into a static decantation tank, where it remained for approximately 12 hours before being devatted to separate out the larger solids. The must was then inoculated with selected yeasts (*Saccharomyces cerevisiae*) that produce very good red fruit expression and ensure proper fermentation kinetics. Fermentation was temperature controlled at 13°–15 °C and lasted 15 days. Once fermentation was complete, all the wine was sulphited to stop yeast activity completely and to protect the wine from oxidation. It was both protein and tartrate stabilised before bottling; sterile membrane filtering was carried out to ensure the wine's correct microbiological stability.

TASTING NOTES

The wine presents an elegant and crystalline onion-skin colour. The aromas are elegant and expressive, beginning with notes of red berries, such as sarsaparilla and fresh cherry, followed by subtle aromas of pomegranate and candy. The palate is fresh and crunchy, with medium body and a long finish, where additional aromas appear, including ripe prickly pear, meringue, and cake.



BASIC ANALYSIS



Alcohol	13%
pH	3.08
Total Acidity (H ₂ SO ₄)	4.02 g/lit
Volatile Acidity (C ₂ H ₄ O ₂)	0.19 g/lit
Residual Sugar	4 g/lit
Free SO ₂	34 ppm



TECHNICAL DATA

Denomination of Origin: Colchagua Valley.

Clone selection: Syrah: 300, 99, and 174.
Grenache: Masal.

Filtering: Filtered through sterile membrane filters prior to bottling.

Vineyard yields: 9 ton/ha.

Grape variety: Syrah 85%, Grenache 15%.

Barrel aging: None.



SUGGESTIONS

Cellaring recommendations: Store in a cool, dry place at no more than 15 °C (59 °F) and away from sources of light. Drink now or cellar for up to 6 years.

Recommended serving temperature: 17°–19° Celsius (62° – 66 °F).

Decanting: Recommended, for 30 minutes.

Food pairing: Highly recommended with sushi, salmon with mushroom sauce, paella, pasta with shrimp sauce, cannelloni and lasagne.