



Moscato Rosé

Harvest & Blend: 100% Muscatel grapes.

Processing: Fermented in stainless steel tanks with a controlled temperature (16°C) for 14 days. It was then bottled young to preserve the varietal character.

Tasting notes:

Color: Bright red color. Aroma: Deep sweet cherry and spice aromas.

Taste: Fruity wine with a medium body and smoky notes on the finish.

Serving T°: Serve between 16 ° and 18° C.

ANALYTICAL DATA

Alcohol:	12.3	% by vol.
Total Acidity:	6.5	g/L (Tartaric)
Volatile Acidity:	0.55	g/L (Acetic)
pH:	3.2	
Residual Sugar:	4.5	g/L

Analytical data may vary from one lot to another.

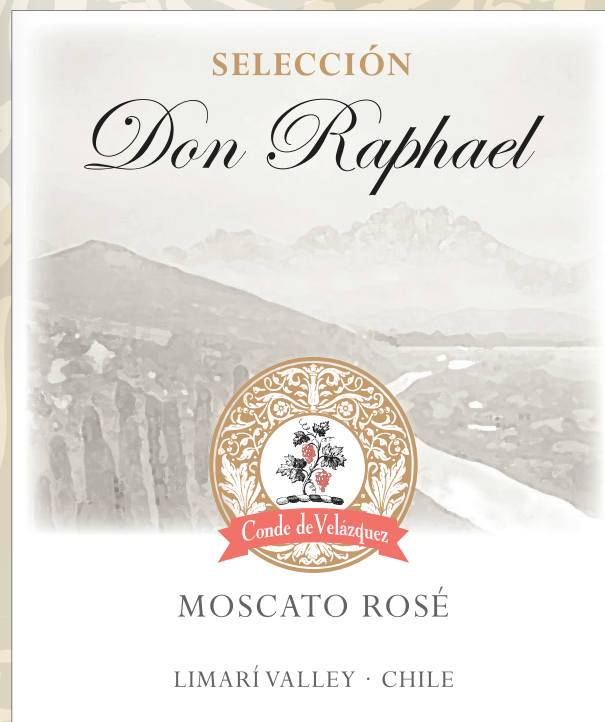
CELLARING ABILITY: Enjoy now.

Winery:

San Esteban, Los Andes, Chile

Winemaker:

Horacio Vicente Mena



Main Export/Distribution:

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