



VENTISQUERO  
*Challenging Spirit*



# CLÁSICO

## ROSÉ 2018

### VINEYARD

Variety: 100% Cabernet Sauvignon

D.O: Central Valley

Soil: Sandy-clay with a depth of 1.5 metres

Vintage: The 2018 harvest was characterized by average temperatures at the beginning of the season, which were kept with very cool nights until the time of harvest, allowing a long and slow maturity of the grapes.

Harvest: The grapes were harvested between 16 and 26 March, when they had reached the peak of their aromatic potential.

### WINEMAKING

Fermentation: The clusters were transported to the winery. The must was obtained by direct pressing and subsequent clarification, prior to fermentation in stainless steel tanks at a controlled temperature of between 14°C and 16°C.

Ageing: Once the fermentation was complete, the wine was left over its lees

Technical data:

Alc/Vol: 12,0% GL

ph: 3,31

Acidity: 4,71 g/L (Tartaric Acid).

Ageing potential: This wine can be stored for up to 4 years in optimum conditions.

### TASTING NOTES

Colour: Pale pink in colour

Aromas: This wine has pleasant aromatic intensity, revealing notes of wild red fruits and pink grapefruit.

Palate: This is a fresh, aromatic, very approachable wine with good volume.

### SERVING SUGGESTION

Best served at between 8°C and 10°C. This wine pairs well with steamed shellfish, fish, fresh cheese, salad and pasta dishes.