



GALLARDÍA CINSAULT ROSÉ 2017

Gallardía is a tribute to the coastal vineyards of the Itata Valley located in the southern region of Chile; it is the cradle of the country's viticulture, with vines dating back to 1551. A sustainable agriculture, including dry farming and ploughing with horses are practiced in our vineyards.

- **ORIGIN**

The dry hinterland, Guarilhue. This wine comes from a vineyard located 22 kilometers from the Pacific Ocean and 500 kilometers south of Santiago. It is a mountainous zone with granite soils, gentle hills and many old vineyards. This particular vineyard is 30 years old, with Goblet-trained, dry farmed vines that are on their original rootstock.

- **GRAPE VARIETY**

100% Cinsault.

- **HARVEST DATE**

The grapes are harvest the second week of March.

- **WINEMAKING PROCESS**

This wine underwent a very short maceration with its skins and then later continued fermentation with native yeast at 20°C.

- **SOIL TYPE**

Descomposed Granite.

- **CLIMATE**

Temperate climate with coastal influence.

- **TASTING NOTES**

Pale pink colour. The nose reveals red berry aromas of medium intensity, accompanied by subtle citrus and floral notes. With medium body and smooth texture, the notes of ripe red fruit are balanced by fresh acidity.

Alcohol: 12,5%

Ageing recommendations: For 3 years.

Serving temperature: 12-13°C



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