

# contempo

## Dry Rose 2016

### STORY

Are you contempo? Contempo is defined as showing the latest style. Whereas the packaging will remain consistent over time, the style of the wine will continually adapt to the wandering palates of the youthful wine consumer.

### VINEYARD AREA

Located 85 km (53 mi) south of Santiago, the Rapel Valley is Chile's agricultural heartland and further divided into two winegrowing sectors. Cachapoal, the northernmost, is known primarily for red grapes. Cachapoal Alto stretches eastward into the Andean foothills and produces elegant, well-balanced Cabernets and red blends. Farther west toward the Coastal Mountains, the Peumo sector, where this Merlot is source from, receives just enough cool maritime influence to create a warm, but not hot climate.

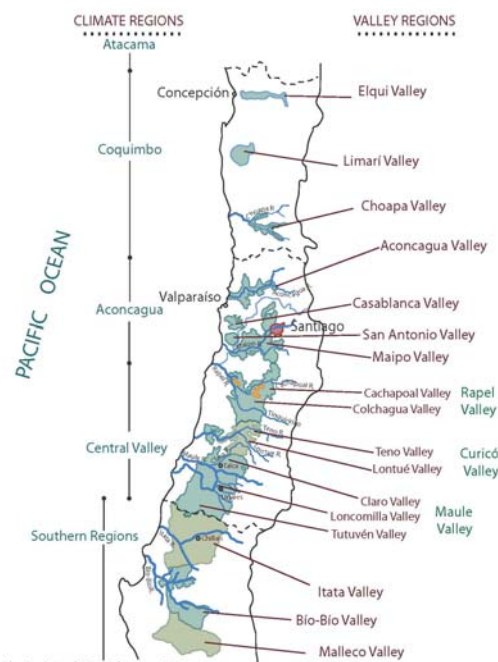


REGION: Chile  
 ORIGIN: Cachapoal Valley, Peumo Area  
 VARIETAL: Merlot; Cabernet Sauvignon  
 VINTAGE: 2016  
 ACIDITY: Balanced  
 ALCOHOL: 12.5%

### TASTING NOTES

This Rose is a beautiful clear cherry color. The nose has pronounced aromas of wild strawberry, rose water and hints of red cherries; fresh red berries fruits flavors. On the palate, this is matched by luscious notes of very ripe strawberry and hits of red apple and ripe pear. A mouth- filling array of flavors, with crisp acidity and a clean finish. It is best served lightly chilled, as an apéritif with hors d'oeuvre, or to accompany light fish and poultry dishes. It also pairs nicely with green salads, grilled vegetables and select sushi rolls. It perfect with a citris ice cream. This style of wine is best enjoyed when it is fresh and young.

### Wine Regions of Chile



Copyright: The Society of Wine Educators 2015

