

# contempo

## Dry Rose 2017

### 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

The Cachapoal valley is located in the warm, central part of Chile. Cachapoal, which lies in the northern part of the Rapel Valley, is one of Chile's historic wine growing regions and within it, the vineyards enjoy a unique position on the banks of the Cachapoal river. The climate is ideal for growing good quality wine grapes. The Cachapoal Valley is protected by the Chilean coastal range, which reduces the influence of cool and humid winds coming from the Pacific Ocean. Due to their particular location, vineyard areas benefit from this mountain range "shield". On the other hand, by being located in a plain near the Cachapoal river, they benefit from more exposure to the Pacific Ocean influence. Cachapoal is reputed to have one of the longest and most even ripening seasons which allows for just the right amount of ripeness while retaining good acid levels for fruit freshness. This provides excellent varietal character with rounded tannins, great flavor and excellent acidity balance.

### VINIFICATION

The Grapes are carefully selected and harvested in the early hours of the morning; while still low temperature, to preserve fresh fruit flavors and aromas. The grapes are cold skin macerated cold for 4 to 6 hours, to obtain the desired color, then is fermented with selected yeast at a controlled temperature at 14°C, to keep fresh flavors and fresh fruit aromas characteristics of this wine.

### 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 and 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 citrus ice cream. This style of wine is best enjoyed when it is fresh and young.

### ACCOLADES:

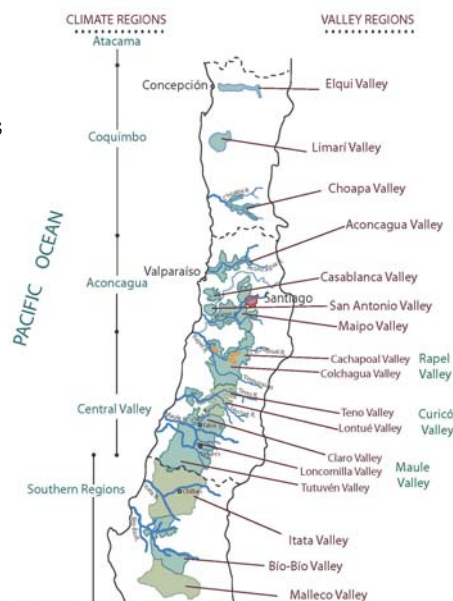
- ♦ **87 POINTS** - Silver Medal/Best Buy - Beverage Testing Institute (\*latest rating)



REGION: Chile  
 ORIGIN: Cachapoal Valley, Peumo Area  
 VARIETAL: 60% Cabernet Sauvignon; 30% Merlot; 10% Syrah  
 VINTAGE: 2017  
 ACIDITY: 6.33 (g/L)  
 pH: 3.35  
 ALCOHOL: 12.5%

*\*This wine is estate bottled\**

### Wine Regions of Chile



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