



ESPIRITU
de CHILE

EXPLORE. ENJOY.
EXPLORE
AGAIN.


That is ESPÍRITU DE CHILE.

A permanent invitation to live one-of-a-kind experiences connected with nature. This is the spirit that lives in each one of our wines, all of them crafted to enjoy while you wait for your next adventure.


TECHNICAL INFORMATION

GRAPE VARIETIES 
100% Rosé Grenache

APPELLATION 
Curicó valley

SERVING TEMPERATURE 
8 -10° C

ALCOHOL CONTENT 
13,0% vol.

RESIDUAL SUGAR 
3.0 g/l

ACIDITY
7.0 gr/L



GRENACHE ROSÉ

ORIGIN

The grapes used in this Grenache were sourced from the Curicó valley, one of Chile's valleys with the richest winegrowing tradition. The vineyards are close to the Andes, between 500 and 700 meters above sea level.

VINIFICATION

Once the grapes were harvested, they were gently pressed to obtain the fermentation must. Then the alcoholic fermentation was carried out in stainless steel tanks, for 20 days at temperatures between 15 and 18 °C. After the alcoholic fermentation, the wine remained on its lees for 3 months.

TASTING NOTES

Light pink color. A fresh and fruity wine with notes of wild strawberries, raspberries, blood orange and fresh herbs.

PAIRING SUGGESTIONS

The perfect complement to smoked ham and grilled salmon. It also goes well with fresh white cheese, a wide variety of seafood such as sushi and salads. Fresh for summer appetizers.

WINEMAKER
Jon Usabiaga