



ROSADO

Varietal composition:	50% Cabernet Sauvignon, 50% Syrah
Vintage:	2018
Origin:	Estated grown and bottled in Rancagua, Alto Cachapoal
Alcohol:	12,8%
Residual sugar:	2.5 g/l
Production:	48.000 bottles (4000 cases)

Vineyard:

Lagar de Codegua's winery and vineyards are located at the foot of the Andes Mountains in Alto Cachapoal, at 600 meters a.s.l. The Cachapoal Valley has a Mediterranean climate, with a warm, dry growing season from September through May. Rain occurs principally in winter, between May and August, with annual totals of approximately 450 mm (17.7 in). One of the principal characteristics of the climate close to the Andes Mountains is the large difference in temperature between day and night, which can be more than 20°C (36°F). This temperature oscillation increases the color and flavors of the grapes, and therefore the wine, while maintaining the freshness.



Vinification

The whole bunches of grapes were pressed and the juice was settled shortly before being fermented in small oak barrels. No sulfites were added before fermentation. The barrels were left in the corridors outside of the cellar to benefit from the cool winds in early fall. Some bâtonnage was done to ensure completion of fermentation. When the first red wines were ready to go to barrel, the Rosado was racked to a stainless steel tank, and left on the fine lees for another 4 months. It clarified naturally, and was filtered only very lightly before bottling.

Tasting notes

We started producing rosé to get to know the levels of ripeness and acidity of our fruit a little better. Harvested early, Cabernet Sauvignon is surprisingly fruity, prompting us to increase its proportion in the next year's wine. Syrah helps to add some weight. The acidity resulted higher than expected, but is nicely bound in by the sweeter, leesy characters. Due to barrel fermenting, the wine is full bodied and will actually improve with time, as the previous vintage has shown.