



# OSMOSIS®

DE-LIGHT-FUL Wines™

## RED BLEND 2021

**OUR VINEYARDS:** Osmosis comes from our family's sustainably-farmed estate vineyards in Agrelo and Alto Agrelo, Mendoza. Located in the foothills of the Andes at 3,000-3,440 feet above sea level, the high altitude gives the wine great natural acidity, and the warm days its full flavors.

**HARVESTING:** Our hand-harvested Red Blend is picked at different times. The earlier harvests allow naturally low alcohol while later harvests more fruit concentration. By working with different harvest dates and four different varietals, our winemaking team is able to use the different characteristics of each to create a red blend that still tastes great even at the reduced alcohol.

**SORTING & FERMENTING:** After harvesting, the grapes are immediately brought to our winery, located just a couple of miles from our vineyards. To ensure the best quality, they undergo a double manual selection to separate out the best grapes. Each harvest is fermented in separate tanks, then blended together for the perfect balance.

**WINEMAKING:** Using a proprietary technique (ironically, NOT reverse-osmosis, ours is more gentle), we are able to decrease the wine's alcohol to 10% while maintaining 100% great taste. This resulted in a 90 calorie per 5 oz. serving Red Blend. The wine is naturally dry with zero sugar, yet imparts the perception of sweetness from the ripe fruit flavors and touch of oak.

**BOTTLING:** Our bottling line is located in our winery. Unlike many, we do not bottle the entire vintage at once, choosing to bottle throughout the year.

**TASTING NOTES:** Bright red color with fresh, intense red fruits and vanilla notes. On the palate it is soft and fresh with round tannins and a long finish. It is a very fresh wine, easy to drink, ideal to accompany meals or to drink by the glass.

**LABEL NOTES:** The lively and celebratory Osmosis label was designed to reflect the integrity of the wine inside. As the label flows right, the colors become richer and more vibrant, seeming to dance as they represent the transformation of the wine as it gets more concentrated with flavors with fewer calories and less alcohol. Osmosis is the Best Better-For-You Wines, delivering all of the taste with less of the things you don't want.  
Get Your Wine by OSMOSIS®!

**VINTAGE** 2021

**WINEMAKER** Andrea Curato & Fabian Valenzuela

**WINERY** Fincas Patagonicas

**ESTATE VINEYARDS** Finca Las Llamas & Finca Jarillal

**VARIETAL** 50% Syrah, 25% Bonarda, 15% Malbec, 10% Cabernet Sauvignon

**AGE OF VINES** 12-14 Years

**AVG. VINEYARD ALTITUDE** 3,220 ft

**SUSTAINABLY FARMED** 100%

**HARVEST METHOD** By Hand

**AGING** Light oak treatment

**ALCOHOL** 10%

**RESIDUAL SUGAR** Zero Sugar

**ACIDITY**  
TA of 5.65 g/L, pH of 3.65

**UPC** 859481003037

5 Stars

RESTAURANT WINE  
BUYING SELLING SERVING  
The Full Service Guide to On Tap Beverage Photo

"The best red in this category we have tasted."

- Ronn Wiegand, MWIMS



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