



## Pionero

### Cabernet Sauvignon / Syrah - Rosé 2011

#### Vineyards

The grapes come from Chile's Central Valley, from different producers. In most of the zones there is a predominance of alluvial soils. A wide range of strategies is used for managing the canopy, all with the aim of maximizing the amount of sunlight in the fruit-ripening zone.

#### Vinification

The grapes are harvested by hand, to ensure that they reach in winery in good condition. The stalks are removed and the grapes crushed, leaving a large percentage of them whole. Then these are pressed and the juice is decanted at 10 degrees to clear it. The clean must is then prepared for fermentation, inoculating it with selected yeasts to produce alcoholic fermentation; at this stage the temperatures are 14-16 degrees centigrade.

#### Tasting Notes

**Colour:** violet-red with purple highlights.

**Aroma:** forest fruits, blackberries, strawberries, blueberries, with a touch of freshness.

**Flavour:** sweet, combined with fresh fruit and delicious acidity.

#### Serving

**Tº:** Serve at 7° C.

#### Suggestions

**Match food:** Aperitifs, Japanese dishes, fruit desserts.

#### Central Valley



#### Match food



Shrimp with vegetables

#### Analysis

Alcohol:	13 %
pH:	2.92
Total Acidity:	5.17 g/l.
Residual Sugar:	6.76 g/l.