



Pionero

Cabernet Sauvignon / Syrah - Rosé 2008



Tasting Notes

Intense purple displays a red colour. Aromas to fruits, with Moors and raspberries, mixed with a touch fresh. In mouth displays an pleasant acidity mixed with fresh Moor notes, plums and berries. Ideal to accompany white pastes, meats.

Vineyards

The grapes come from different growers in Chile's Central Valley, where there is a predominance of alluvial soils in most areas. A wide range of strategies is used in managing the canopy, all aimed at maximizing the amount of sunshine reaching the area where the fruit is ripening. The preferred technique consists in training the shoots vertically, which improves their exposure to the sun's rays and enhances the development of flavour in the fruit. Irrigation is applied in a measured fashion, in order to maintain the balanced growth of the vine and achieve a constant rhythm of ripening.

Vinification

The grapes are harvested by hand to ensure that they reach the winery in top condition. They are separated from the stems and then crushed, leaving a considerable percentage of the grapes whole. Then the must is put in a press to separate the free run rose juice, then the juice, having been inoculated with selected yeasts to produce alcoholic fermentation. The temperature is controlled at between 15º and 18º C in order to obtain maximum aromas and varietal character. Once alcoholic fermentation is complete, malolactic fermentation takes place naturally. The wine is stored in tanks, while awaiting its bottling date to keep it very fresh and with fruitiness.

Analysis

Alcohol:	12.8%
pH:	2.94
Total Acidity:	4.61 g/l.
Residual Sugar:	7.6 g/l.

Assemblage

Cabernet Sauvignon	50%
Syrah	50%