



SPARKLING WINE

UNDURRAGA

ROSÉ

ORIGIN

Central Valley
100% Pinot Noir

VINEYARDS

Soil: Alluvial origin, medium textured, with some sand and very well drained. Plane terrains, medium depth and moderate fertility.

Climate: Sub humid Mediterranean. Mild winters, dry and temperate summers with fresh nights. Those conditions ensure a healthy production of grapes, delicate textured with elegant aromas.

WINEMAKING

Reception:

Grapes are hand picked in 500 kilo bins. After a quality selection of the grapes in the cellar, the bunches get de-stemmed and we make a pre fermentative maceration for 2 – 6 hours to extract colour and aromas, after that we proceed to press into a pneumatic press.

Fermentation:

It was performed in stainless steel tanks for 15 days in between temperatures of 15 – 17°C, to preserve freshness and aromas of each variety.

After the end of first fermentation, wine was fined and stabilized. Then sugar and

yeast was added and second fermentation was performed by “Charmat Method”.

It remained 50 days in contact with the lees.

PRODUCT DESCRIPTION

Colour: Light pink.

Perlage: Tiny and persistent bubbles.

Aromas: Fruity (cherry) and floral (roses), delicate aroma.

Taste: Fresh and dry with a juicy sensation. Perfect as an aperitif, by itself, with desserts or Asian food.

Ideal serving temperature: Between 5°C and 7°C.

WINEMAKER

Carlos Concha



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