

PANUL

ESTATE BOTTLED



Country: Chile

D.O: Valle de Colchagua

Variety: Rosé

Vintage: 2022

Alcohol: 13°

Harvest

The grapes were harvested the first week of March providing great freshness to the wine.

Vinification

The grape bunches were transported in bins to the cellar, they were selected without crushing them in order to preserve the grape color.

The resulting juice was chilled at 8° C, Then was rack into small volume stainless steel tanks to clarified. Later was fermented at 15° C for 20 to 25 days, in this way the maximum aromatic expression is obtained.

Tasting Notes

Pale rose color. On the nose we can find tropical fruit aromas such as mango, pineapple, and banana then sweet floral notes. On the palate is fresh vivid with a balanced acidity. Persistent finish.