



LATENTE SELECTED ROSÉ

Variety: rosé 100%.

Harvest: hand-picked grapes. Grapes picked on March 28th, at the coolest time of the day.

Alcohol: 13.00 - 13.50 % V/V.

VINEYARDS

Conduction system: trellis.

Soil: sandy, good drainage, deep.

Altitude: 2,297 feet asl.

Climate: desert with less than 200 mm of rainfall.

ELABORATION

Fermentation: selected yeast.

Maceration: 7 hours at 10°C.

Malolactic: no.

Finning: Bentonite.

Tasting notes

Pink color with violet hues.

In nose, aromas of strawberries, cherries and a subtle hint of spices.

Excellent balance between acidity and sweetness. Very long finish.