

# Las Mulas®



## Rose 2022

CENTRAL VALLEY

**TYPE OF WINE:** Pink

**D.O.:** Central Valley

**VARIETIES:** Pinot Noir, Monastrell

**HARVEST DATE:** Pinot Noir February 28 to March 9, Monastrell April 9

### TASTING NOTES

Light pale pink color, delicate and subtle. On the nose it is elegant and fresh, recalling floral notes, fresh red fruits and an elegant finish that calls for freshness. In the mouth it begins with a rich acidity that makes it juicy, accompanied by red fruits, such as raspberries that give it great volume and a great persistence that stands out, a different and cheerful rosé on the palate.

### SERVING SUGGESTION

Very good as an aperitif. Ideal with gravies, tomato sauces and some vegetables. Excellent with oriental cuisine. Serve at 8°C-10°C.

### TECHNICAL DETAILS

Alcohol content: 13.5% Vol.

pH: 3.0

Total acidity: 6,1 g/L (expressed in tartaric acid)

AR: 2,9 g/L

**FORMATS AVAILABLE:** 75 cl

### WINEMAKING

Maceration Time: Destemmed, maceration 2 hours at low temperature

Alcoholic Fermentation: With selected yeast, temperature 12 to 16°

Malolactic fermentation: No malolactic fermentation

Aging: Without any type of wood

Bottling date: September 2022

Stored in good conditions, it will maintain its potential within the next few years: Ready to drink

### 2022 VINTAGE

The 2021-22 harvest season began on February 20 in Miguel Torres Chile and has presented unique conditions, where water scarcity is undoubtedly the most important factor. Among the favorable aspects is, first of all, the excellent phytosanitary condition and quality of the grapes, the absence of frost in spring and the absence of rainfall during harvest and flowering, allowing a great harvest opportunity, being able to obtain fresh and aromatic white wines and good acidity in all the types of wines. In short, a great and successful harvest.



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Pioneer in Chile since 1979

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