

CINSAULT



WINE MAKER

Alphonse DeRose

ORIGIN DENOMINATION

Peralillo, Santa Ana, Colchagua Valley Chile

VARIETIES

Cinsault

ALCOHOL

14.2%

WINE MAKING

FERMENTATION

Natural yeast controlling temperature under 30°C (86°F)

AGEING

25% New French Oak for 12 months, 75% neutral barrel

TASTING NOTES

COLOR: Ruby, Garnet

NOSE: Blackberry, Plum, Menthol, Red Pepper

MOUTH: Round, Juicy, Medium to High Acidity

RECOMMENDED FOOD PAIRINGS: Jambalaya, Pulled Pork with Plum Chutney, Gumbo

Serving Temperature 14°C (58°F) Up to room temperature

