



2018 Kintu Rosé

Chile > Central Valley
Merlot

Kintu Rosé is generous pink in colour, packed with friendly confit fruit aromas and easygoing berry flavours. Raspberry ripple and strawberry characters are complemented by a creamy texture and the wine is ideal with salads and seafood, pasta and fish.

About us

Kintu wines are carefully sourced from the Central Valley in Chile. The word "Kintu" is taken from local dialect and translates as "fine view". The rolling hills and plains of the Valley have been important for viticulture for the last two hundred years and have played a key role in the development of the Chilean wine industry. Vineyards are fanned by cooling ocean breezes and protected by early morning mists, allowing the grapes to maintain their natural acidity whilst attaining full ripeness.

Terroir

Vertical shoot position

Viticulture

The Merlot grapes are grown on loam soil using a vertical shoot position trellis system. Harvested in the middle of March.

Vinification

Pre-fermentation maceration. Fermentation is slow and cool between 12 and 16 °C in temperature controlled stainless steel tanks. Arpege yeasts encourage the retention of natural aromas and primary fruit flavours to be captured. No malolactic fermentation. Before bottling the wine is cold stabilised for 6 hours and filtered.

Recommendation

the wine is ideal with salads and seafood, pasta and fish.

Alcohol:	13.50 %
Sugar:	11.82 g/l
Acidity:	6.96 g/l
Temperature:	10° - 14° C