



VISTAMAR



The word "Brisa" means "breeze" and it is a tribute to the freshness provided by the coastal and the Andean winds. Breeze, take a deep breath, enjoy a young and vibrant wine.

BRISA

Rosé | 2018



ORIGIN

The Cabernet Sauvignon and Syrah grapes come from different producers in Chile's Central Valley. There is a predominance of alluvial soils in most areas.

WINEMAKING

A wide range of strategies are used in canopy management with the aim of maximizing the amount of sunlight in the area where the grapes are ripening. The preferred technique consists of training the shoots vertically, which improves their exposure to the sunbeams and enhances the flavour of the fruit. Irrigation is applied sparingly to maintain the vine's balanced growth and achieve a constant ripening rhythm. The grapes are harvested manually to ensure that they reach the winery in good condition. They are stemmed and then crushed, leaving a considerable percentage of whole grapes. Then these are pressed, after which the juice is decanted at 10°C into a vat and pectolytic enzymes are added. After this, the clear juice is transferred to another vat and the must is then left to ferment, having been inoculated with selected yeasts to bring about alcoholic fermentation. At this stage the temperatures are between 14 and 16 degrees Celsius. Then the wine is fined and stabilised at low temperature and a decision is taken as to bottling and subsequent consumption.

WINEMAKER'S NOTE

Colour: A shining, pale-pink wine with light touches of cherry.

Aroma: Its aroma is reminiscent of red fruits such as blackberries and raspberries.

Taste: The flavour is refreshing with delicious acidity, medium body, balance and persistence.

T°: Serve at 7° C.

Food match: Ideal for aperitifs, Japanese food, paellas and fruit desserts.



ANALYSIS

Alcohol:	13%
pH:	3.19
Total Acidity:	4.22 g/L.
Residual Sugar:	6.85 g/L.