



Vineyard Elevation : 250 m (820 ft)

Climate : A dry Mediterranean climate defined by reliable afternoon winds that cool the valley's scrub covered slopes.

Soil : Less than 15 miles from the coast, the alluvial terrace of volcanic rock reveals layers of clay at the surface. Primarily a stony consistency, the soils contain veins of limestone dust carried and deposited from high in the Andes by melting snow and ice. The high calcium carbonate content is quite unique to the Limarí Valley and is expressed in the refreshing, mineral-driven signature style of the regional wines.

OMNE

• VINO DE CHILE •

ORIGIN Valle de Limarí | Coquimbo Region, Chile

DESIGNATION 'Gran Reserva' Rosé of Pinot Noir

VARIETY 100% Pinot Noir

TECHNICAL ABV 12.5% | PH 3.36

VINEYARD Situated on the coastal side of the valley, the vineyard sits on an alluvial terrace lined with dry, vegetated ravines carved out by ancient rivers. Yields are maintained at 4 tons per acre.

PROCESS 100% Pinot Noir is selected exclusively for the Rosé production. Grapes are hand-harvested into small boxes to avoid damage. After a careful sorting, the clusters are very gently pressed whole in a similar approach used in sparkling wine production. The long, slow pressing promotes very soft color extraction and seamless textures in the resulting wine. The juice is fermented cold for 21 days in temperature-controlled stainless steel tanks.

TASTING A beautiful pale-colored rosé with a nose of elegant fruit, floral perfumes, hibiscus, cherry, red berries and wet stone. The palate is crystalline with watermelon flavors and a delicate touch of red fruit. The fresh, dry profile carries lovely acidity and a hint of spice and salty minerality that makes it a delight with food.