

CASA CREBAR

VINEYARD SELECTION

RESERVA

CARMENERE ROSÉ 2020

VITICULTURE

VINEYARD SOURCE: EL PEÑASCO VINEYARD, VALLE DEL LONCOMILLA
SOIL TYPE: STONY ALLUVIAL-COLUVIAL
CANOPY MANAGEMENT: VERTICAL SHOOT POSITIONING
CLIMATIC DATA: SUBHUMID MEDITERRANEAN WITH 750MM RAINFALL DURING WINTER

ANALYSIS

VARIETIES	:100% Carmenera
ALCOHOL DEGREE	:12.5%
TOTAL ACIDITY	:6.34 g/L
RESIDUAL SUGAR	:8.26 g/L
Ph	:3.04
MALOLACTIC FERMENTATION	:0%



WINEMAKING TECHNIQUES

HARVEST:	The grapes were harvested and immediately refrigerated at temperatures between 8 and 16 °C.
CRUSHING:	The grapes are crushed in a roller crusher. The pneumatic press is filled with the crushed grapes.
COLD MACERATION:	The crushed grapes are macerated during 8 hours in low temperature (under 15 °C). This technique, increases the aromatic extraction and the color extraction.
DRAINED:	The must (free-run juice) is then drained under carbon dioxide protection (CO ₂) at temperature not exceeding 10°C.
PRESSED:	Then, the skins are pressed. This juice not be added to the free-run juice, since the quality of wine made from free-run juice is normally higher than that pressings.
DEBOURBAGE:	The juice is clarified through settling cold overnight (debourbage), to clarified juice which is settled with enzymes. This operation should be carried out below 10° C.
INOCULATION:	The juice is then inoculated with a selected pure yeast culture.
FERMENTATION:	Fermentation is carried out between 15 and 16° C during 14 days.
RAKING:	After fermentation, the wine is allowed to settle and is then raked under carbon dioxide protection (CO ₂) to remove the gross lees. At racking, sulphur dioxide is added to provide between 20 and 35 milligrams per liter free.
CLARIFICATION AND PROTEIN STABILIZATION	Bentonite is added at a rate dependent on protein content of the juice. Bentonite is used to avoid the precipitation of soluble grape proteins.
COLD – STABILIZATION:	The wine is cold-stabilized by chilling to between –4°C and –2°C. Finally, the wine is filtered with diatomite earth.
BOTTLING:	The bottling is carried out in Monoblock GAI, with inert gas protection. Before filling, the wine is filtered and sterilized with Pad filtration and membrane filtration.

TASTING NOTES

This is a clear and bright wine, which shows a vivid cherry pink color; plenty of red fresh fruits aromas, like cherries, red plums and floral nuances, some mineral notes. When you taste it, you can feel the delicious hints of fresh raspberries and sweet red berries. The palate is round, slightly sweet and with a very refreshing fruit flavor.

WINE AND FOOD

Try with grilled shrimps, goat cheese, grilled chicken with salads and desserts. It is ideal to accompany oriental bittersweet meals. Perfect as an appetizer or in a summer picnic.