

# No es Pituko! 2021 Rosé



ECHEVERRIA®

Family Wines

“Raspberry pink in colour, this wine is notable for its cloudiness, thanks to minimal intervention in its elaboration. It has aromas of ripe strawberries and banana, and in the mouth expresses refreshing creamy acidity.”

Roberto Echeverría Jnr, Chief Winemaker



## ORIGIN:

Chile  
Maule Valley  
Secano Interior



Entre Cordilleras Areas

## GRAPE VARIETY:

País (Mision grapes) ancestral dry farming vines

## HARVEST:

March 11th, 2021.  
Hand-picked in 18 Kg. boxes  
Carefully selected before processing.

## WINEMAKING:



Vegetarian



Vegan

- Cold skin maceration at 10 °C for 4 – 5 days prior to pressing and fermentation.
- Fermented with natural yeast in stainless steel tanks between 13 and 17 ° C for 25 days.
- No stabilization process, no filtration.
- No added sulfites
- Stored with its own lees in stainless steel tanks prior to bottling.

## ANALYTICAL DATA: (APPROXIMATE DATA)

Alcohol:	12.7	% by vol.
Total Acidity:	4.5	grams per liter (Tart.)
Residual Sugar:	1.9	grams per liter
pH:	3.5	

## SERVING T°:

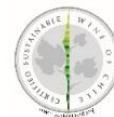
Serve between 10° and 12°C.

## CELLARING ABILITY:

At least 2 years

## KEY DESCRIPTORS:

Natural - Fruity - Expressive - Vibrant - Fresh- Rich- Creamy



Sustainable Winery  
ISO 9001- HACCP

[echewine.com](http://echewine.com) - [@echeverriawines](https://www.instagram.com/echeverriawines) - [info@echewine.com](mailto:info@echewine.com)

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