



Wines of Chile Pico Andino Rosado

Pico Andino invites you to savour both the breathtaking vistas and the exceptional wines, crafted from vineyards nestled at the foot of the



majestic Andes.

Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY

Cabernet Sauvignon and Merlot.

STYLE

Still Wine

ALCOHOL GRADUATION

13%

SERVING TEMPERATURE

Between 10-12°C.

Tasting Notes

Fresh red fruit, ripe cherries and cherries, net and frank. Soft and elegant tannins, full, persistent and fresh mouth, medium volume and great juiciness on the finish.

Food Pairing

It goes so well with game meats and spicy dishes, and it just pairs beautifully with pasta too.

Technical Information

To ensure the highest quality and freshness of our fruit, we meticulously plan the harvest schedule. Once harvested, the grapes are destemmed and cooled to 12°C for 24 hours to preserve their aromas. The fermentation process is carried out at a controlled temperature of 24-25°C, which allows the aromatic compounds and the characteristic colour of the variety to be extracted to the maximum. After malolactic fermentation, the wine is kept in contact with its fine lees for several months to acquire complexity and roundness, thus expressing its full fruit potential