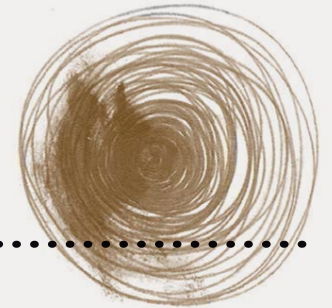




MARAY

GRAN RESERVA

ROSÉ DE PINOT NOIR 2019



ORIGIN

This vineyard is located in the coastal part of the valley. This is an alluvial terrace interrupted by great ravines formed long ago by rivers that today are dry but have ample vegetation at their base.

CLIMATE

There are lots of small thorny bushes and wild scrub and, on the northern and western slopes of the ravines (the sunniest), there are a lot of cacti. Here the valley is very wide, with great visibility because of the purity of its air and the scarcity of buildings. It is windy in the afternoons and is technically classed as a cool area for wine production.

PRODUCTION AND AGEING

The grapes used in this wine are 100% Pinot Noir from the Espinal vineyard, they were selected exclusively for the Rosé wine production, looking for the best quality, elegance and freshness in the wine. The grapes were hand-harvested into 20 kg cases to avoid any damage of the grapes that could affect quality. The harvest began the first week of March, the bunches were selected and then underwent a very gentle (long and soft) whole bunch pressing very similar to the one we use in the sparkling wine production, in order to have a very soft color extraction and good volume and texture in the resulting wine. The juice fermented as a white wine for 21 days in stainless steel tanks with controlled temperature.

TASTING NOTES

Beautiful pale red color with elegant floral and fruity perfumes such as rose petals, hibiscus, delicate cherries, raspberries, strawberries and wet stones on the nose. On the palate is limpid with watermelon flavors plus a delicate red fruit touch, fresh, crisp and dry with a lovely clarity and acidity accompanied with a hint of spice and a salty minerality which makes this wine super gastronomic.

TECHNICAL INFORMATION

Varieties:
Yield:
Harvest: First week of March
Alcohol (Vol%): 13%
PH:
Total Acidity:
Residual Sugar:

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