



GLUP · ROSADO 2022

Glup Rosado, comes from a beautiful parcel in Huerta de Maule, a colonial town that witnessed the history of Chilean viticulture.

The nose has high intensity of red fresh fruit, with violets, and a medium body with grip and refreshing acidity. This wine looks for texture and elegance.

VINEYARDS & VINIFICATION

Origin of Vines:	Maule Valley
Blend:	Grenache, Mouvedre, País.
Soil types:	Granitic soil with high degree of weathering.
Planting:	Bush vines.
Irrigation:	Dry land.
Yield per hectare:	10 ton/ha.
Harvest date:	17 March 2022.
Degree balling at harvest:	Degree balling at harvest: Early morning hand harvested at 20 °B.
Vinification:	Whole cluster pressing, just the first juice is used for fermentation in stainless tank for 3 weeks at 15°C.
Aging:	Old French barrels for 8 months. Without stabilization, fining and no filtration.
Optimum drinking time:	1 – 3 years after release.

ANALYSIS

Alcohol:	12.5
RS:	1.5g/l
TA:	5.7g/l
pH:	3.25

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