

Kintu ROSÉ

kintu

ORIGIN	Valle Central
VINTAGE	2022
COLOR	Rosé
WINE TYPE	Still wine



TASTING NOTE

Kintu Rosé is generous pink in colour, packed with friendly confit fruit aromas and easygoing berry flavours. Raspberry ripple and strawberry characters are complemented by a creamy texture and the wine is ideal with salads and seafood, pasta and fish.

PRODUCER

Kintu wines are carefully sourced from the Central Valley in Chile. The word "Kintu" is taken from local dialect and translates as "fine view". The rolling hills and plains of the Valley have been important for viticulture for the last two hundred years and have played a key role in the development of the Chilean wine industry. Vineyards are fanned by cooling ocean breezes and protected by early morning mists, allowing the grapes to maintain their natural acidity whilst attaining full ripeness.

VINEYARD INFORMATION

Vertical shoot position

VINIFICATION

Pre-fermentation maceration. Fermentation is slow and cool between 12 and 16 °C in temperature controlled stainless steel tanks. Arpege yeasts encourage the retention of natural aromas and primary fruit flavours to be captured. No malolactic fermentation. Before bottling the wine is cold stabilised and filtered.

PAIRING DESCRIPTION

Ideal with salads, seafoods and white meaty dishes.

ALCOHOL

12 %

TOTAL ACIDITY

4.24 g/L

RESIDUAL SUGAR

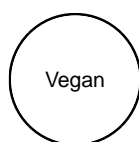
4.54 g/L

PH

3.29

BLEND

100% Merlot



BOTTLE

SIZE	75cl
WEIGHT	1110 g
Bottle dimensions	7x29 cm

CASE

BOTTLES	12
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PALLET

CASES	75 (15x5)
PALLET TYPE	VMF pallet (1000x1200x154)