



CARMEN
SINCE 1850

Frida Kahlo®

RESERVA

ROSÉ
2022

Variety: 28% Grenache- 28% Syrah- 21% País- 17% Malbec- 2% Cabernet Sauvignon – 1% Sangiovese- 1% Mouvadre- 1% Cinsault.
Valley: Valle Central.
Winemaker: César Catalán H.

WINEMAKER'S COMMENTS

This wine has a very pale and delicate pink color. On the nose, there are notes of red fruits such as raspberries and strawberries with delicate touches of rose petals. On the palate, it is fresh, with a very vibrant tension. Very juicy and pleasant finish.

CLIMATE AND SOIL

Chile's Mediterranean climate features warm, dry summers and cold, rainy winters. The proximity of the Andes Mountains plays an important role, and as the mountains rise in altitude, the temperatures drop.

The Pacific Ocean is also important to vineyard development. Chile's coasts have two great characteristics, their westward orientation and the cold Humboldt Current, which work together to create continental winds that have a cooling effect in the country's central zone and result in wines with higher acidity and elegant aromas.

The interaction between the effects of the Andes and those of the Pacific Ocean creates a broad daily temperature differential that helps the grapes develop fresh flavors and tremendous typicity.

The healthy, well-drained soils have a variety of origins (alluvial, colluvial, fluvial, etc.) and textures (marl, clay, sand, silt). Despite the relatively dry weather conditions, abundant water for irrigation flows from the eternal ice of the Andes Mountains.

VINEYARD

We use a combination of grapes from different vineyards, some of which are trellised to the traditional low vertical shoot position and others to modern systems such as Lira and Scott Henry. Regardless of the trellising system, different fruit load, and the amount of sun received, the objective is always to intensify the concentration in the fruit, maintain good acidity and respect the varietal character.

WINEMAKING

The grapes are harvested at night while the temperatures are very low to preserve aromas and freshness and protect against oxidation. They are then destemmed, crushed, and sent directly to be pressed. Any juice drained prior to pressing is very light in color and reserved to be fermented separately.

The remaining must is meticulously separated during the different stages of pressing in accordance with degrees of extraction and color, as well as the pH levels that vary throughout the process. The must is protected from oxygen throughout the entire process to prevent oxidation and loss of aromas. The musts are sent to different stainless steel tanks and fermented very clean at low temperatures at 12°-13°C for 20-30 days in order to preserve the maximum amount of fruity aromas and maintain freshness.

TECHNICAL DETAILS

Alcohol: 12.5% v/v
pH: 3.58
Total Acidity: 5.35 g/L.
Residual Sugar: 2.92 g/L.

FOOD PAIRING

Ideal as an aperitif and with light meals, salads, fish and seafood. Serve between 9-10 °C

© 2022 Frida Kahlo Corporation. All Rights Reserved.

12.5% Alc. Vol. / 12.5% Vol. / Vin. Reservado / Cont. Nett. 750 ml / 750 ml / 750 ml

