



# FOYE

## ROSÉ 2021

VINTAGE 2021

**TASTING NOTES** Our Rosé is made with Syrah and Malbec grapes. Pale pink in color, with a fresh, fruity nose featuring raspberries, light lavender touches and red pepper. Nice acidity, with a light medium body and smooth, juicy tannins.

**Pairing:** Excellent as aperitif on a sunny afternoon by the poolside or the beach. Perfect with sushi and spicy food, fresh and semi-ripe goat cheese.  
**Aging potential:** It is recommended for serving it now, but until 2 years it could maintain its personality.  
 Serve at 8°C.

VARIETY 50% Syrah | 50% Malbec

APPELLATION Maule

VINEYARD From Maule valley, at the foot of the Coastal Mountain Range, with an oceanic influence. Ungrafted vines trained on trellises with drip irrigation.

SOIL Red clay soils with layers of alluvial deposits on a granitic base from the Coastal Mountain Range.

HARVEST Manual harvest beginning the third week of March.

FERMENTATION Short maceration with the skins, then racked and pressed gently at 0.2 bars. Fermentation in stainless steel at average temperature of 16°C.

AGING Wine is decanted to separate the sediment and fine lees post-fermentation.

ALCOHOL 12  
 pH 3,5  
 ACIDITY 3,3  
 SUGAR 1,0