



FOYE

ROSÉ

## 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	Syrah   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.