



BRAVE STEP.

ROSÉ (CABERNET SAUVIGNON)

APPELLATION	Central Valley
ALCOHOL	13.5% by Vol.
TOTAL ACIDITY	5.5 g/Lt
RESIDUAL SUGAR	< 4 g/Lt

CLIMATE

Warm temperate climate with a Mediterranean rainfall regime and a wide range between daytime and nighttime temperatures, resulting from the proximity of the Pacific Ocean (80 kilometers, or 50 miles) and the Andes Mountains (60 kilometers, or 37 miles). Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated in the winter months.

VINEYARD

Year of Plantation: 1990

Trellising system: Vertical Shoot Positioned training

Density: 1,660 plants/hectare (670 plants/acre)

Yield: 16 tons/hectare (6.5 metric tons/acre)

Harvest method: Hand picking, with double selection in vineyard, in the second half of February.

WINEMAKING

Maceration: Maceration for 2-4 hrs in the press.

Extraction: Direct pressing with pneumatic press.

Fermentation: Starts with active dry yeast (Bayanus).

Temperature: 14°C-16°C (57°F-61°F).

Aging: Wine conserved in stainless steel vats.

TASTING NOTES

Appearance: Bright pink color

Nose: Intense nose of cassis, strawberry, black cherry and a touch of menthol.

In mouth: Mouth entry is fresh, intense and complex with notes of cassis.

PAIRING RECOMMENDATION

Aperitif, pastas.