



DON SILVESTRE

THE VALLEY AND THE VINEYARDS

The grapes that give rise to our varietal wines are grown in Chile's Central Valley, home to our country's main winegrowing regions. The Mediterranean climate of this traditional valley brings rainy winters and hot, dry summers—ideal conditions to grow healthy grapes of perfect ripeness. Due to its great diversity of soil types and microclimates, every variety of this line finds the best conditions in the valley, breathing life into wines of fine and authentic varietal expression.

VINIFICATION

The Cabernet Sauvignon grapes used in this Rosé are harvested both manually and mechanically. After a few hours in contact with the skins to obtain its attractive pink color, grapes are processed in a pneumatic press and the juice is fermented with selected yeasts under controlled temperatures. Once fermentation is completed, the wine is aged in stainless steel tanks for a few months to develop a smooth texture. Sediment is removed through a gentle filtering process carried out before bottling.

PAIRING

Perfect as an aperitif or with grilled white meats.
Serve at 10° C.

AGING POTENTIAL

1 to 2 years.

TECHNICAL DATA

Winemaker: Iván Martinovic.
Variety: 100% Cabernet Sauvignon.
Appellation: Central Valley.

TASTING NOTES

Color: Intense, clean and bright pink.

Nose: An explosion of red fruit such as cherry, raspberry and strawberry.

Palate: Notes of juicy cherries and raspberries laced with lush acidity that makes it very easy to drink.



CABERNET SAUVIGNON ROSÉ