

MARQUES *de* CASA CONCHA



VARIETIES *Rosé*

CINSULT

90%

GARNACHA

10%

VINTAGE

2020

ORIGIN *Small Growers*

D.O. Itata, Itata Valley

PLANTATION YEAR

1960

WINEMAKER

Marcelo Papa.

SOIL

Soils of alluvial origin, clay and sand, the Cinsault vine, comes from vines over sixty years old from the area of Trehuaco, 18 kilometers from the sea.

CLIMATE

Temperate Mediterranean. Rainfall about 1,000 mm per year.

TASTING NOTES

Marques de Casa Concha Rosé is characterized by its pale apricot color, a primary characteristic of the best Rosés in the world. On the nose, it has notes of pomegranate and pink melon. In the mouth, it is dry, unctuous, warm, and oily, with mineral notes, fresh and delicate, and an extraordinary harmony.

FOOD PAIRING

Perfect as an appetizer and fresh starters.

AGING

6

MONTHS

FRENCH OAK

17%

EGG-SHAPED

83%

WINE
ANALYSIS

PH 3.4

ALC. CONTENT

12.5° %

TOTAL ACIDITY

5.91 G/L

CONCHAY TORO®

DESDE 1883