



# SERENA

MODE

## 0.0 Rosé

BY MIGUEL TORRES CHILE

## 2024

ITATA VALLEY

**TYPE OF WINE:** Rosé

**VARIETIES:** 100% Cinsault

**HARVEST DATE:** March 11<sup>th</sup> - 12<sup>th</sup>, 2024

### TASTING NOTES

Pale rosé with a delicate and fresh aroma reminiscent of fresh strawberries and light notes of pomegranate. Light and refreshing texture, balanced throughout.

### SERVING SUGGESTION

Ideal as an aperitif, pasta, sushi, sweet and sour meals.

Serve at 8–10°C (46°–50°F).



### TECHNICAL DETAILS

Alcohol content: 0.0% ABV

pH: 2.88

Total acidity: 7.64 g/L (tartaric acid)

Residual sugar: 36 g/L

### WINEMAKING

Length of maceration: 50%

Destemming, and 50% complete cluster.

Alcoholic Fermentation: 16 days at 14°–18°C (57°–64°F).

Aging: Without any type of wood

The wine then undergoes a dealcoholization process.

Allergy advice: Contains sulfites.

Alcoholic fermentation: 16 days at 12°C–16°C (54°–61°F).

The wine then undergoes a dealcoholization process.

Allergy advice: Contains sulfites.

### 2022 VINTAGE

Miguel Torres Chile produces wines from the Limarí Valley in the far north to the Osorno Valley in the far south, spanning 1,300 kilometers. This vintage was one of the most extensive, beginning on January 2 with our Limarí Chardonnay and ending on May 9 with our Huerta de Maule Carmenere in the Maule Valley. Given the length of Chile, the diversity of climates, and climate change, it is increasingly important to divide winegrowing Chile into 3 zones:

1. North with semi-arid climate (Huasco to Aconcagua).
2. Central South with a Mediterranean climate (Maipo to Bio Bio).
3. South with temperate climate with a strong ocean influence (Malleco to Osorno).

In terms of quality we can say that it is a great year. We went back to the past in terms of climate, forging the drought in the central and southern areas, with cooler temperatures than in previous seasons, achieving very fresh wines with moderate alcohol content and very good quality tannins. This is a vintage to remember in this area and is sure to be one to talk about. The 2024 vintage will be remembered for the excellent quality of the great majority of the vineyards we produce from the extreme north in Limarí to the Osorno Valley, even though the climatic conditions were very different at both extremes.

