

VINA QUINTAY

CLAVA PINOT NOIR ROSE

Valle de Casablanca

Showcasing the very best of their region, the Clava Reserve wines focus on displaying the optimal purity of the fruit. Only the most premium grapes from a selection of prominent vineyards are used to ensure a wine of the very best quality. Typically rich and fruit-driven with ample weight, concentration, and intensity of flavor, these wines are designed to benchmark the vintage and region from which they come, while displaying the pure characteristics of the variety.

VINEYARD: The Pinot Noir grapes which are used to make our Rosé come from a vineyard in a high sector of Tapihue in the Casablanca Valley, where the soil is low in nutrients with a clay based texture. The harvest is earlier than the grapes for red wine, to achieve the freshness and correct balance that is necessary for a Rosé wine.

VINIFICATION: The grapes were harvested by hand between the 5th and 11th of March in the mornings to prevent the fruit from getting hot. The harvest was taken to the winery and put in a refrigerated chamber for 20 hours to then be carefully processed whilst cold. When using the press, the clusters were selected manually from a selection table before separating the grapes from the clusters and then selected manually grape by grape discarding the stalk remains. Once the press was full, the grapes were left to macerate for 6 hours to extract the right colour and the delicate aromas and flavors that characterise this wine.

After the maceration of the juice with the skin, it comes out of the press in a pale rose colour under low pressure to prevent the over-extraction of the colour. First, there is a decantation process of the thickest solids, then the clean juice is fermented, following the same process of a white wine, that is, the temperatures are maintained between 13 and 15°C, with caution to avoid oxidation. The alcoholic fermentation lasted between 14 and 18 days, after that the wine was decanted from its thick sediments and started the stage of suspension with the fine sediments resulting in a rounded and soft taste.

The wine is then kept for 3 months in a stainless steel tank before bottling.

ALCOHOL : 14.0% vol

TOTAL ACIDITY : 5.63 g/l tartaric

VOLATILE ACIDITY : 0.38 g/l acetic acid

PH : 3.26

RESIDUAL SUGAR : 1.34 g/l

TASTING NOTES: A very pleasant rosé of pale pink, typical of the pinot noir variety. Intense and delicate at the same time, with fabulous aroma of strawberries and cherries, mixed with oral notes. Fresh, tasty and persistent with elegant balance between fruits and acidity. Perfect as aperitif with fruit desserts and to accompany dishes like prosciutto, grilled octopus, sweet and sour pork.

