## Get an early jump on the competition







## 2014 CARMENERE ROSÉ

Apaltagua Carmenere Rosé is produced under the watchful eye of Alvaro Espinoza, Chile's biodynamic guru. Espinoza's farming practices help produce a unique Carmenere rosé that is light pink in color and crisp and fresh on the nose. This wine blooms with aromas of rose petal, smokey balsamic, and spice followed by a long smooth finish. 85% Carmenere, 15% Syrah.



5 Star Rating (Exceptional):

Apaltagua Rosé Carmenere; "Light pink in color. Crisp, delicately fruity, this is a fine rosé, with plum and grapefruit aromas..."

-Restaurant Wine

Apaltagua 2013 Rosé Carmenere 87 points

"Pale salmon pink. This is a very fresh, bright, and refreshing rosé revealing brisk acidity and notes of strawberry, rhubarb and herbs..."

-International Wine Review

'Bites' on the Today Show food website, reviewed by Edward Deitch:
Apaltagua Rosé: "Pale salmon color, is a delightfully refreshing wine with tingling acidity. Citrus and strawberry... a good deal of orange and some lemon and lime as well... a little vanilla provides roundness. Try this wine with grilled or sautéed herbed chicken or pork dishes and grilled or broiled fish."

