

# Prisma Rose 2025

This rose shows notes of fresh citrus, crushed stone, passion fruit, grapefruit rind, and watermelon on the nose. The palate is high toned with bright acid, red fruit, and peach flavors that lead to a mouthwatering finish. A solid crushed wet rock backbone and watermelon juice notes.



Vintage: 2025  
Varietal: 85% Pinot Noir, 15% Cinsault  
Case Production 12 pack: 10,000  
Alcohol Content: 13.00%  
Region / Location: Casablanca  
Vineyard: Belen,  
Planted: Casablanca vineyard planted in 2004  
Altitude: 600 feet  
Farming Practices: Sustainable  
Soil Type: Clay, Granitic  
Trellis System: Vertical Shoot Positioning  
Yield: 4.8 tons/acre  
Stem Inclusion: None  
Yeast: Selected  
Winemaker: Prisma  
Élevage: 5 months in Stainless Steel Tank  
Lees Contact:  
Filtration Method: Light Cartridge  
Maceration / Fermentation: 2 hour maceration, then 20 day ferment  
UPC Code: 846170103000

# PRISMA

The Prisma wines are made by Ricardo Baettig with estate fruit from the Lo Ovalle subregion of the Casablanca Valley. This coastal microclimate benefits from fog, large diurnal shifts in temperature, and its clay and granitic soil. Both the vineyard and the winery are certified sustainable. The Sauvignon Blanc comes from two different vineyards and is fermented and aged in stainless steel. The Pinot Noir is from 3 different clones that come from multiple blocks with different orientations from a single hillside vineyard. We believe that the Prisma bottlings offer great value and classic typicity.

