

LA PIU BELLE

ROSÉ 2021

VARIETIES

85% Cabernet Sauvignon, 9% Cabernet Franc, 6% Syrah.

ORIGIN

Millahue, Cachapoal Valley.

SOIL

Deep, porous decomposed granitic soil with good drainage.

CLIMATE

Temperate Mediterranean climate with a marine influence which moderates maximum temperatures.

AGING

1 month in used French oak barrels (11% of the wine).

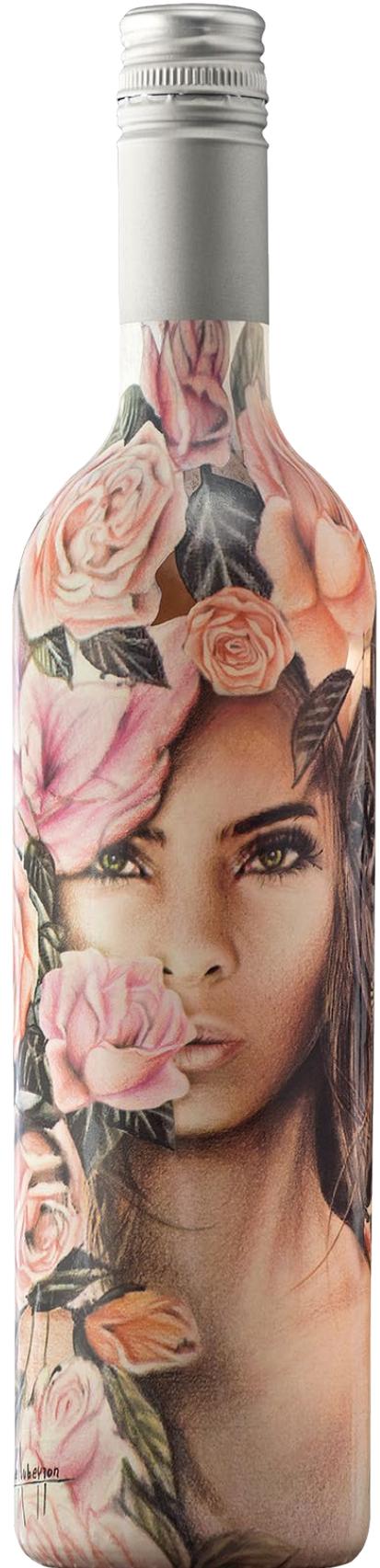
TASTING NOTES

Delicate and elegant, this wine has the red fruit notes that are so typical of Cabernet Sauvignon, along with citrus aromas evocative of orange-coloured tropical fruit like passionfruit. Meanwhile, the Syrah displays notes of white rose petals kissed by the morning dew and a hint of minerality from the Cabernet Franc, which melds into a complex spicy fumé character contributed by our centennial oaks. The fresh ocean breezes can also be discerned in our terroir.

In the mouth, the vibrant acidity reveals sharp, racy notes that add intensity and silkiness to the mouthfeel, providing a touch of voluptuousness that aids this bright river to flow towards its long finish. These lively, joyful waters remind us that the pale copper hue was generously contributed by the grape skins that in just one brief, magic moment imbued the flavour and aromas with this wonderful colour.

Food pairing: Toast with smoked salmon, Ricotta cheese and olive oil. Poached lobster with beurre blanc and steamed vegetables. Paella.

Serving temperature: 10°C - 12°C.



Residual Sugar 1,83 g/L | Total Acidity 5,86 g/L | pH 3,24 | Alcohol 13,5°