

LA PIU BELLE

ROSÉ 2019

VARIETIES

73% Cabernet Sauvignon, 19% Cabernet Franc, 8% 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 (7% of the wine).

TASTING NOTES

Harvested in early March, the fruit is lush and bright with focused acidity. To preserve aromatics the wine is 100% whole cluster pressed then undergoes a long, cold fermentation in stainless steel tanks.

Energetic and elegant, La Piu Belle 2019 is fruit-forward with a dry finish. Cabernet Sauvignon gives the nose ripe red berries and round tannins on the mid-palate. Cabernet Franc adds accents of graphite and floral scents of lavender and violet. Blended they present notes of summer stone fruit, apricots, and passion fruit with a surprising hint of citrus on the finish.

Food pairing: Smoked salmon on toast with ricotta and extra virgin olive oil. Fresh pappardelle with tomato sauce, grated parmesan and basil leaves. Lobster with drawn butter and steamed fresh vegetables. Paella.

Serving temperature: 10°C - 12°C.



Residual Sugar 2 g/L | Total Acidity 6,56 g/L | pH 3,26 | Alcohol 13,6°