

LA PIU BELLE

2015

VARIETIES

45% Cabernet Sauvignon, 40% Carmenere,
10% Syrah, 5% Merlot.

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

23 months in French oak barrels.

TASTING NOTES

The Piu Belle 2015 elegantly shows the new face of Carmenere. Aromas of blackberries combine with ripe plums and fine spices delivering freshness. Notes of blue flowers, violets, and lavender unfurl in the glass like the cool sea breezes which nightly sweep the vineyards. Vivid and precise, dynamic tannins mark the mid-palate. Bright acidity gives the wine an almost endless finish. Twenty-four months of aging in French oak marries flavors of blue fruits with nuances of rich coffee and mocha. This intriguing combination expresses the spirit of the new world imparting a memory that lasts a lifetime.

Food pairing: Smoked duck breast, grilled salmon.

Serving temperature: 16° - 18°C.



Residual Sugar 2,4 g/L | Total Acidity 5,36 g/L | pH 3,71 | Alcohol 14,1°
