

LA PIU BELLE

ROSÉ 2023

VARIETIES

75% Cabernet Sauvignon, 13% Carmenère, 8% Syrah,
4% Cabernet Franc.

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

1.5 months in Barroir-method French oak barrels
(16% of the wine).

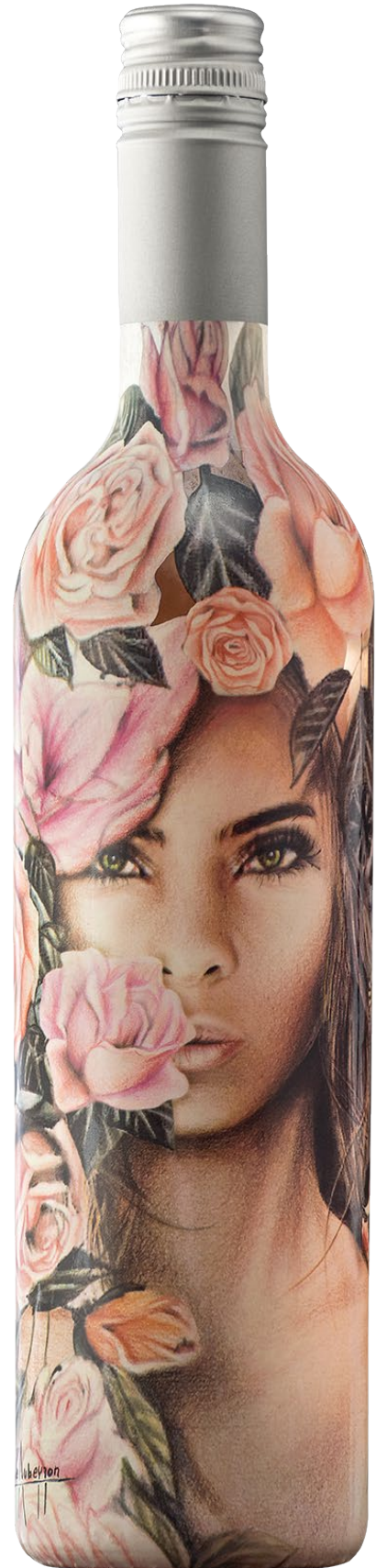
TASTING NOTES

The grapes for La Piu Belle Rosé 2023 were harvested early - some 3-4 weeks before those for the red wines - and at night. They were slowly pressed for 2 hours and then the first half of the fermentation took place at a low temperature (12°C), which was then increased to 15°C until the fermentation was complete, to add body and enhance the aromatic palette.

With the Cabernet Sauvignon, Cabernet Franc, Syrah and Carmenère we were seeking a wine filled with red fruit notes but that would also surprise with nuances of apricot, peach, passionfruit and some notes of citrus fruit like orange and blossom. In the mouth, it delicately fills the mid-palate with vibrant acidity, giving movement to the wine with structure and a creamy texture thanks to the ageing in our barrels. Once the fermentation was complete, 16% of the wine went into Barroir barrels for a month and a half to evolve over its fine lees.

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 3,73 g/L | Total Acidity 4,59 g/L | pH 3,47 | Alcohol 14,1°