

LA PIU BELLE

2012

VARIETIES

50% Cabernet Sauvignon, 35% Carmenera, 6% Cabernet Franc, 5% Merlot, 4% Syrah.

ORIGIN

Cachapoal valley.

SOIL

Deep, porous decomposed granitic soil with good drainage.

CLIMATE

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

AGING

24 months in French oak barrels.

TASTING NOTES

A captivating ruby color, La Piu Belle 2012 is an elegant, full-bodied, aromatic blend. The Cabernet Sauvignon delicately layers aromas of blackberries and dried plums with Syrah's floral notes of violet and lavender finishing with hints of freshly ground spices typical of Carmenera. Nuances of mocha, coffee, and nuts add to this wine aromatic complexity.

In the mouth, the wine is fresh and supple, with a silky attack heightened by a touch of minerality. The tannins are velvety and the finish is long with a focused and delicate acidity. Elegant and balanced.

Food pairing: Grilled beef fillet and black truffle cream.

Serving temperature: 16° - 18°C.

