

LA PIU BELLE

2013

VARIETIES

54% Carmenere, 32% Cabernet Sauvignon, 14% 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

25 months in French oak barrels.

TASTING NOTES

La Piu Belle 2013 is distinguished by a rich ruby color with a deep blue halo on the rim. The nose is intense, balanced and elegant. The wine opens with delicate strawberries and raspberries and is followed by floral notes of lavender and violet. A touch of spice and oak appear on the finish delivering a wine that is both complex and appealing.

In the mouth, the attack is extremely fresh and silky, with a structured body. The tannins are round and the finish is long. This wine is dynamic, harmonious and elegant.

Food pairing: Grilled beef fillet and black truffle cream.

Serving temperature: 16° - 18°C.

