

LA PIU BELLE

2014

VARIETIES

56% Cabernet Sauvignon, 35% Carmenera,
9% 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

23 months in French oak barrels.

TASTING NOTES

The Piu Belle 2014 is a work of art. It opens with
red fruit aromas of ripe, lush raspberries. Secondary
notes of refined black fruits delicately evolve into
blueberries accompanied by floral nuances and
touches of nuts and dark chocolate imparted by
aging in French oak.

The color is delicate and supple, like its tannins.
The mouthfeel is round, broad and silky, and the
finish transcends. Its acidity is delicate but
focused.

Food pairing: Grilled beef fillet and black truffle
cream.

Serving temperature: 16° - 18°C.

