

LA PIU BELLE

2016

VARIETIES

57% Cabernet Sauvignon, 25% Carmenere,
18% Syrah.

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

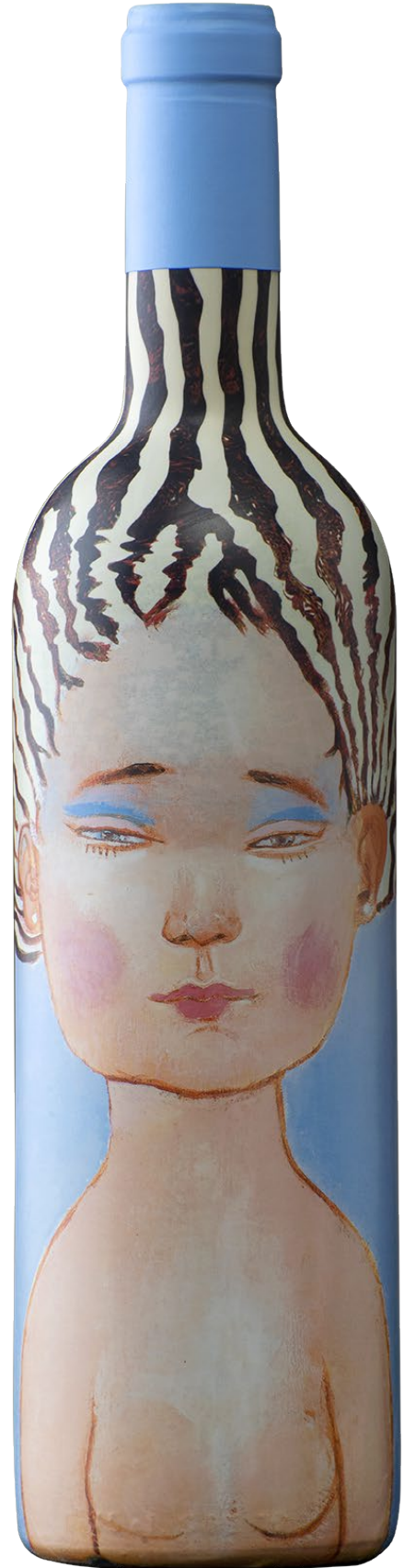
23 months in French oak barrels.

TASTING NOTES

La Piu Belle 2016 represents the art of blending; Carmenere brings warmth and freshness along with an intense aroma of black fruit, spices and blue flowers, such as violets and lavender. Bright acidity lends balance to the 2016 vintage, which also showcases the personality of the Cabernet Sauvignon, while the Syrah comes through in the finish, lending the wine an elegant and complex edge that is sure to fascinate.

Food pairing: Smoked duck breast, grilled salmon.

Serving temperature: 16°C.



Residual Sugar 2,24 g/L | Total Acidity 5,22 g/L | pH 3,75 | Alcohol 13,7°