

LA PIU BELLE

2017

VARIETIES

51% Cabernet Sauvignon, 41% Carmenere, 8% 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

24 months in French oak barrels.

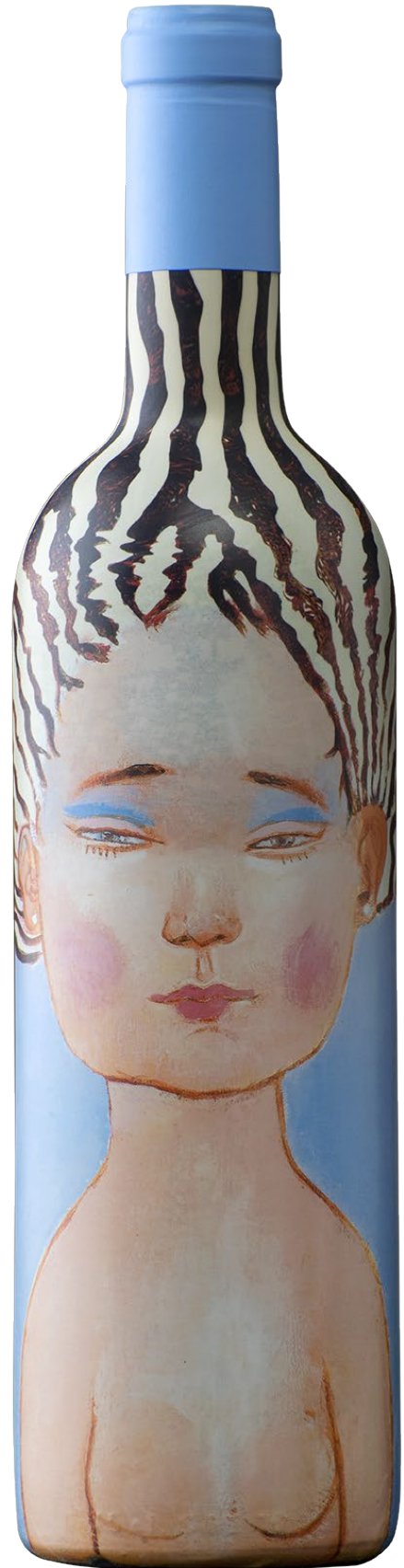
TASTING NOTES

An intense, complex wine with a bouquet that transports you to the native forest of our terroir. Here the fresh notes and damp earth reveal an unfamiliar side of Carmenere, which, along with its pleasant freshness, can offer many layers of fine, well-balanced aromas, like fresh, ripe fruit, with notes of blackberries, prunes, blueberries and forest fruits. The Cabernet Sauvignon joins in with strawberries and raspberries, which combine with the cassis and floral notes of the Syrah to stimulate the mind. Finally, a layer of nutty notes like almonds is complemented by hints of black and white pepper and subtle notes of coffee from the French oak barrels

Rich with ideas, complex and elegant and redolent with outstanding freshness in the mouth, with perfect, beautifully balanced acidity. This is a nervous and dynamic wine with very soft, rounded and subtle tannins that have created a firm-bodied structure with a long and pleasant finish.

Food pairing: Beef fillet stuffed with goat's cheese and served with pumpkin and sage gnocchi.

Serving temperature: 16°C.



Residual Sugar 2,58 g/L | Total Acidity 5,79 g/L | pH 3,54 | Alcohol 14,3°