

LA PIU BELLE

2019

VARIETIES

44% Carmenere, 41% Cabernet Sauvignon,
14% Syrah, 1% Merlot.

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 and 15% were in *BARROIR* (toasted oak barrels from the same property).

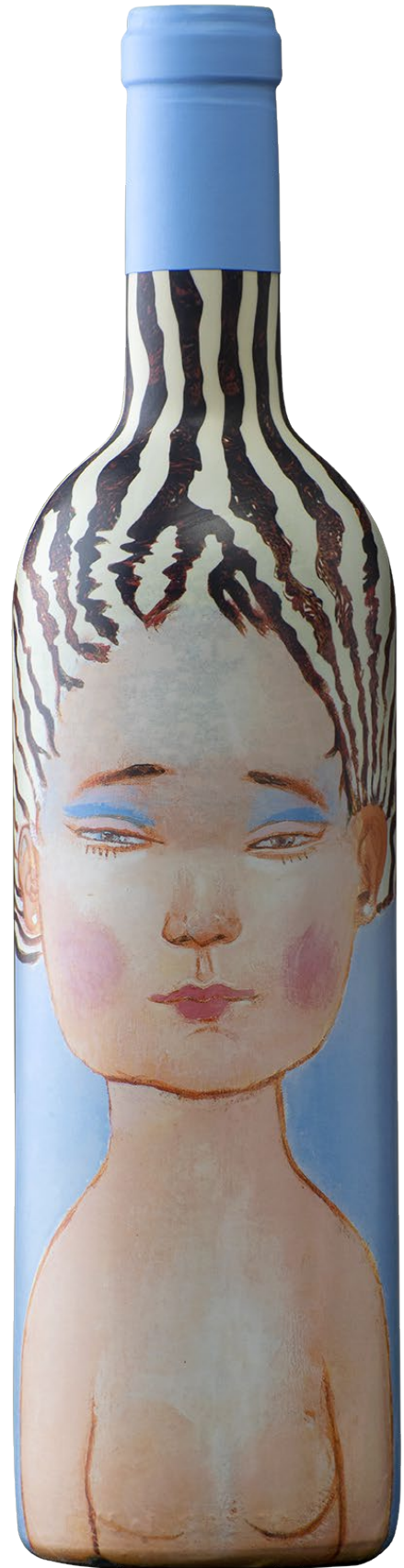
TASTING NOTES

La Piu Belle 2019 is a brilliantly intense wine, full of ideas and movement, as well as diverse. Here the Carmenere, as if it were a modern sound, gives volume to the mixture with black fruits and refreshing spices that dance of blue flowers, such as violets and lavenders, with white rose petals adorn together those complex layers of flavours elegantly with brilliant acidity deliver an infinite and at the same time sincere balance, to provide a long and leisurely ending to this story.

Finally, it shows the other personality of the Carmenere, that elegant and complex side that makes it a fascinating art while filling the space in the half mouth, but without weight, to let you dream aromas that elegantly end up dancing in the soul.

Food pairing: Beef fillet stuffed with goat cheese accompanied by pumpkin and sage gnocchi.

Serving temperature: 16°C.



Residual Sugar 3,52 g/L | Total Acidity 5,33 g/L | pH 3,63 | Alcohol 14,5°