



**GOLD
MEDAL**

LA PIU
BELLE 2020
Global Travel
Retail Masters

**GOLD
MEDAL**

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Global
Carmenere
Masters

**97
POINTS**

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The Drink
Business

**96
POINTS**

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James
Suckling

**94
POINTS**

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The Tasting
Panel & The
Somm Journal



LA PIU BELLE 2020

VARIETIES

68% Carmenere, 23% Cabernet Sauvignon, 9% Cabernet Franc.

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

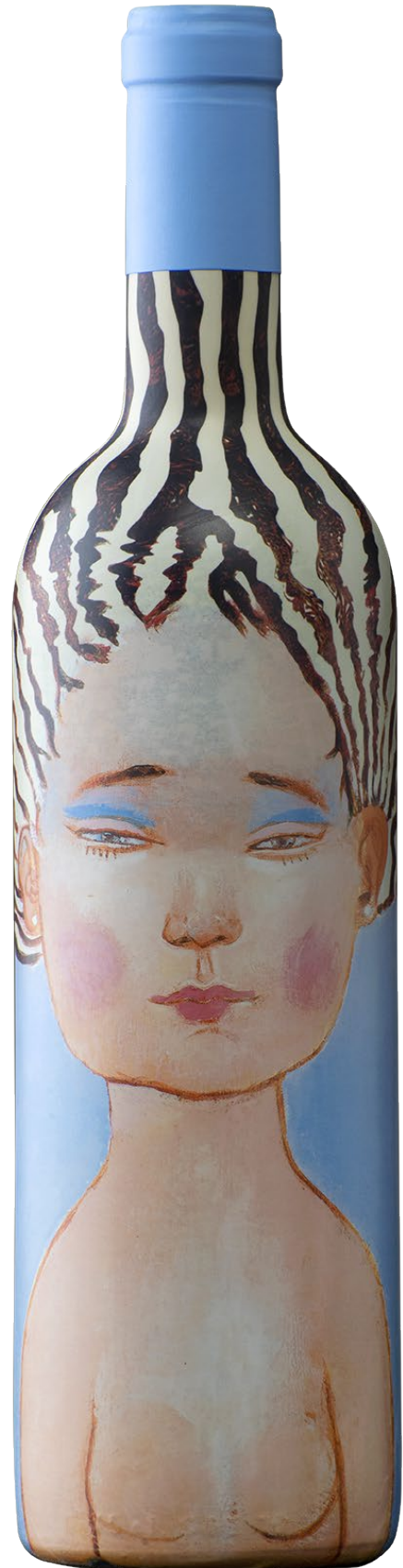
This story presents us with a Carmenère in movement, showcasing the finesse it achieves in the special terroir of Millahue: elegant and dynamic, with rounded tannins that fill the mid-palate, giving a sensation of volume while highlighting the layers of flavours.

The Cabernet Sauvignon is accompanied by a firm structure, like a pentagram full of notes that carry us to an infinite experience in the finish. Meanwhile, the Cabernet Franc elegantly brings tension and minerality, lending the mouth refined notes of graphite.

The nose reveals upfront notes of black fruit, such as blackberries and prunes, spices spearheaded by black pepper, together with the characteristic forest floor aroma of Carmenère, which harmonizes with the mineral notes.

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

Serving temperature: 16°C.



Residual Sugar 3,98 g/L | Total Acidity 5,02 g/L | pH 3,7 | Alcohol 14°