

LA PIU BELLE

2022

VARIETIES

81% Carmenere, 14% Cabernet Sauvignon, 5% 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

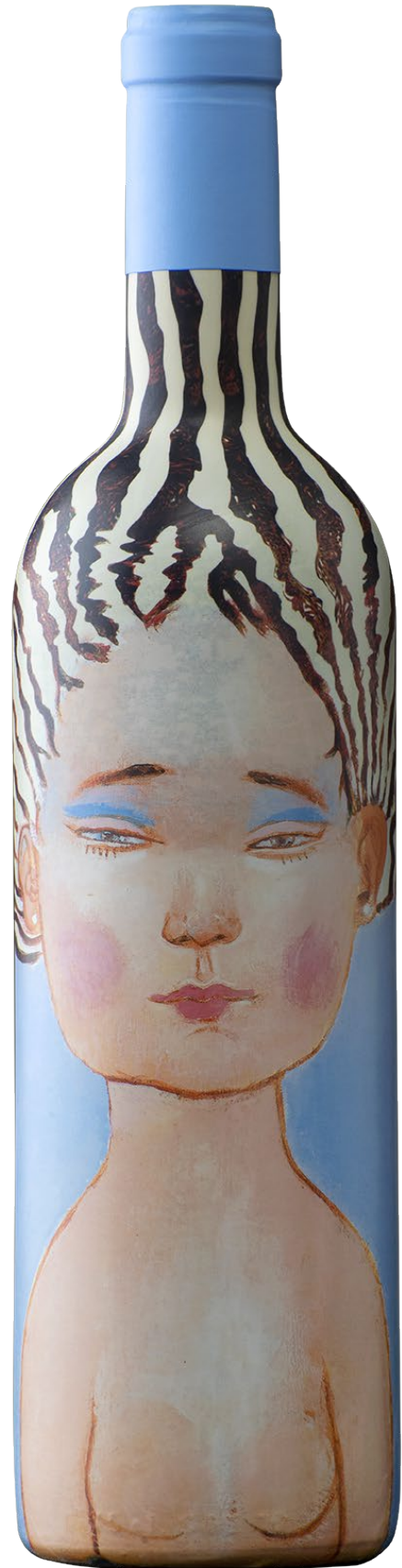
20 months in French oak barrels and 19% were in *BARROIR* (toasted oak barrels from the same property).

TASTING NOTES

La Piu Belle 2022 is a wine of brilliant balance and constant movement, seducing with its complexity and sensory diversity. Carmenere, interpreted here with a modern and sophisticated vision, unfolds a captivating story where black fruits intertwine with fresh spices and delicate floral notes of violets and lavender. Its layered structure, combined with vibrant acidity, creates a harmonious and immersive experience, with impeccable balance and innate elegance. On the palate, it flows gracefully, filling the mouth without overwhelming, then fading into a long and lingering finish. Its fascinating character reveals a new dimension of Carmenere, one that blends depth and subtlety, leaving a memorable imprint that resonates in the soul.

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

Serving temperature: 16°C.



Residual Sugar 3,3 g/L | Total Acidity 5,5 g/L | pH 3,56 | Alcohol 14,5°