

LA PIU BELLE

ROSÉ 2024

VARIETIES

85% Cabernet Sauvignon, 8% Syrah, 7% Carmenere.

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

For 2 months in French oak barrels using the *Barroir* method (18% of the wine).

TASTING NOTES

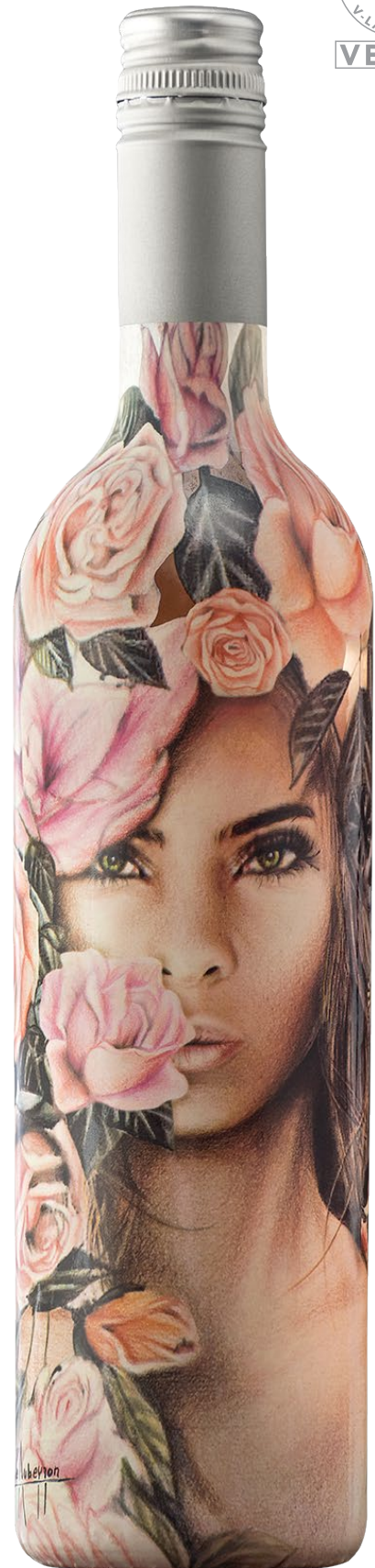
A subtle copper color with glints of orange and golden tones that elegantly combine to present a light brilliance in the glass.

Elegant on the nose, the aromas are of fresh white peach and just-ripe apricot, together with very intense notes of fine white flowers and a subtle citrus hint that mix together, with just a touch of orange, grapefruit, and tropical fruit such as passionfruit and papaya. With a trace of oak and the stirring of the lees, more complex and surprising notes of nuts and brioche appear.

With very fine acidity that adds vigor and vibrancy on the palate, and nice volume in the center that fills the mid palate without weighing it down, while giving a sensation of creaminess. Very juicy, on the palate it delivers sensations of fresh ripe fruit like peach, apricot, and a hint of orange that play nicely with the passionfruit, embracing the papaya. The work with the lees and the time in French oak add consistency and a long finish.

Food pairing: Toast with smoked salmon, Ricotta cheese and olive oil. Poached lobster with beurre blanc and steamed vegetables. Paella.

Serving temperature: 10°C - 12°C.



Residual Sugar 2,23 g/L | Total Acidity 5,54 g/L | pH 3,23 | Alcohol 14,2°