



LA CAPITANA CABERNET SAUVIGNON 2018

Vineyard employees affectionately refer to the tallest palm tree “La Capitana” as a salute to its stature and leadership. Wines crafted from carefully selected lots and reflect the essence of La Rosa, guiding our commitment to produce sustainable estate-bottled terroir wines in which tradition nourishes our curiosity.

WINE OF CHILE

Vineyard Region

Peumo, Cachapoal Valley.

90% Cabernet Sauvignon - 5% Cabernet Franc - 5% Syrah



Maduration

This wine is aged in French oak for nine months.



Nose

Classy nose, with intense berry aromas of ripe cassis, cherries, spice, chocolate and touches of vanilla.



Palate

This is a rich and smooth, fruit-packed wine. Full-flavored with juicy entrance, mid palate round, silky texture and with fine tannins. Soft, long and clean finish.



Food Matches

Ideal to accompany red meats, lamb, duck, stews, and aged cheeses. Serve at room temperature (16° - 18°C).

ALC/VOL: 13,5% **ACIDITY: 5,55 g/l (in tartaric acid)** **PH: 3,47**

