



LA CAPITANA MERLOT 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.

95% Merlot - 5% Syrah



Maduration

This wine is aged in French oak for nine months.



Nose

Intense, elegant, with red fruits, cherries, blackcurrants, white pepper, fruits of the forests, and chocolate.



Palate

A rich, full-flavored wine, with firm tannins, fresh and sweet attack, round, and juicy in the middle palate, persistent, layered. Long, soft with clean finish.



Food Matches

Perfect with steak, meat stews, poultry with rich brown sauces, pork loin, duck, and even chocolate desserts. Serve at room temperature (16°- 18°C)

ALC/VOL: 13,5 % ACIDITY: 5,55 g/l (in tartaric acid) PH: 3,42

