



Cornellana Volcano Sedimentario

Cornellana is a small hidden valley within the Viña La Rosa Estate, which is located in the Peumo area, yet its soil is very different to the one found in the rest of Peumo. The Cornellana soils are older and originated in the Cretaceous, when the coastal mountain range was formed. They are associated with high mineralogy and are soils of volcanic origin that later settled and that, due to geological pressures, fractured allowing root development through these fractures, where the roots are nourished by the interstitial water and the minerals dissolved in them. The Cornellana soil, slopes and its mountains form a visual spectacle that we try to convey in our wines.

CABERNET FRANC 2020

WINE OF CHILE

VINEYARD REGION:

Peumo, D.O. Cachapoal Valley

100% Cabernet Franc

T A S T I N G N O T E S

MATURATION

12 months in used oak barrels to enhance purity of fruit.

NOSE

Begins with a little reduction that reflects the rocky soil, then appear rosewood, anis, wild fruits and farm.

PALATE

Vibrant, mineral, with nuances of iron and graphite. Presence of ferrous tannins that express the rocky soil. Wine of terroir.

FOOD MATCHES

Due to its acidity and firm tannins, it's a very versatile wine, which pairs well with pasta dishes, red meats and game.

STORAGE TEMPERATURE: OPTIMAL 15°C

ALC/VOL: 13,7%

ACIDITY: 5,3g/l(in tartaric acid) PH: 3,57

