

# La Rosa

## Carménère



### Elaboration

The area of Peumo is well known for being one of the best areas for Carmenera production. Deep soils with a perfect combination of clay, silt and sand, allow a deep penetration of roots and a good nutrition of the vines.

The 2014 was warm at the beginning of the season with low yields and small berries that enabled a high concentration in the wines. At the end of the season temperatures declined, allowing a balanced maturity of our Carmenera.

It was a great harvest for our Carmenera, with black fruit, excellent acidity, firm tannins and overall great quality.

#### Variety

95% Carménère  
5% Cabernet Franc

#### Aging

14 Month in French Oak  
Barrels

**Color** Deep Ruby, Red color with violet notes

### Palate

Well integrated and concentrated palate, deep and complex with good structure and minerality, firm and juicy tannins. Long and pleasant finish.

### Aroma

Notes of blackberries, truffles, ink and spices

### Food Matches

It expresses deliciously with hunting meats, accompanied by sweet and sour sauces and berries. Intense color, soft and round tannins, together with attractive aromas make it ideal to accompany with mature cheeses. Serve at temperatures of 16



Storage temperature: 15°

ALC/VOL: 14,4% ACIDEZ: 5,85 EN TARTÁRICO PH: 3,44

