

La Rosa

Carménère

Elaboration

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

Warm sunny days combined with cool nights allow a slow and homogeneous maturity without losing fruit freshness.

This wine comes from a selection of our best Terroir, a tribute to our people, a tribute to our land.

Variety

93% Carmenère
7% Cabernet Franc

Aging

12 months in French oak barrels

Color Deep ruby, red color with violet notes

Palate

Its palate has a fine-grained tannin, still present due to its youthfulness, full of flavors of fruit and graphite added to a long finish on the palate.

Aroma

With aromas that are moved by kitchen herbs such as thyme and sage, ripe cherries, cigar box and graphite.

Food Matches

Due to its complexity and intense flavor, it is perfect with a loin of venison, curry or grilled quail, serve between 16 and 18 degrees and decant. Drink from now until 2026



Storage temperature: 15°

ALC/VOL: 14% ACIDITY: 6,1 IN TARTARIC ACID PH: 3,48 MR: 2,71



VIÑAL ROSA

