



## LA CAPITANA ROSÉ 2021

Vineyard employees affectionately refer to the tallest palm tree as “La Capitana” a salute to its stature and leadership. Wines crafted from carefully selected lots 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.

100% Pinot Noir Clon 777



### Maduration

100% Fermented in stainless steel tanks and 4 months contact with lees.



### Nose

Notes of underbrush and red fruits such raspberries, red currant and touches of pink grapefruit and floral notes and some spices.



### Palate

Full of flavor with red fruits and fresh and crispy structure.



### Food Matches

Enjoy on its own or accompanied by salads, pasta, light fish and desserts. Very good companion for white cheeses, spicy foods, gazpachos and ravioli. Serve cold (8 - 9°C).



### Storage temperature

Optimal 15°C

ALC/VOL: 11,5 % ACIDITY: 5,96 g/l (in tartaric acid) PH: 3,35

