



## LA CAPITANA CABERNET SAUVIGNON 2020

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% Cabernet Sauvignon



### Maduration

This wine is aged in French oak for nine months.



### Nose

Classy nose, with intense berry aromas of ripe cassis, cherries, spice, chocolate and touches of vanilla.



### Palate

This is a rich and smooth, fruit-packed wine. Full-flavored with juicy entrance, mid palate round, silky texture and with fine tannins. Soft, long and clean finish.



### Food Matches

Ideal to accompany red meats, lamb, duck, stews, and aged cheeses. Serve at room temperature (16° - 18°C).



### Storage temperature

Optimal 15°C

ALC/VOL: 14%    ACIDITY: 5,36 g/l (in tartaric acid)    PH: 3,56    AR: 2,9

