



LA CAPITANA MERLOT 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.

95% Merlot 5% Syrah



Maduration

This wine is aged in French oak for nine months.



Nose

Intense aromas of plums and cherries along with notes of bay leaves, chocolate and vanilla.



Palate

On the palate it reveals a medium body with good intensity and a slight tone of smoke and vanilla finish.



Food Matches

A wine that goes well with pasta dishes with tomato sauce, pork loin with plums or a vegetable lasagna. Serve at 16° -18°C. Drink now or hold until 2024.



Storage temperature

Optimal 15°C

ALC/VOL: 13,5 % ACIDITY: 3,59 g/l (in tartaric acid) PH: 5,11

