



## LA CAPITANA CHARDONNAY 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% Chardonnay



#### Maduration

50% Fermented and aged in French Oak barrels for 6 months.  
50% Fermented in stainless steel tanks and stay with lees for 6 months



#### Nose

This intense and elegant Chardonnay moves on a citrus side of orange peels, aromas of jasmine and on the side fruits such as peaches and pineapples.



#### Palate

It fills every corner of the palate with fresh flavors and a delicate texture added to slight hints of smoked hazelnuts at the end of the mouth.



#### Food Matches

A very versatile wine with dishes such as tuna tartar, soft crust cheeses, grilled shrimp or grilled vegetables. Serve between 10 and 12 degrees and drink from now until 2023



#### Storage temperature

Optimal 15°C

ALC/VOL: 12%    ACIDITY: 6,5 g/l (in tartaric acid)    PH: 3,4

