



LA CAPITANA PINOT GRIGIO 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 Grigio



Maduration

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



Nose

Citrus and floral Pinot Grigio with aromas reminiscent of ginger, peaches, green apples and lime peel.



Palate

In the mouth it is fresh and enveloping in texture with a slightly spicy character and a refreshing finish.



Food Matches

Ideal wine for a salmon tartar, melon with prosciutto or a salad of celery and avocado. Serve between 7 and 9 degrees and drink from now until 2022



Storage temperature

Optimal 15°C

ALC/VOL: 12,5 % ACIDITY: 5,4 g/l (in tartaric acid) PH: 3,1

