



LA CAPITANA BLANC DE BLANC BRUT RESERVE 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



Soil

Sandy and alluvial with typical rounded stones. Deep and good permeability.



Fermentation method

Foam-making is done by second fermentation on closed isobaric tank (charmat method). During this 3-4 months process, the wines are aged on the lees (sur lees). (Lees are dead yeast cells which give sparkling wine its breadly doughy aromas and flavors)



Ageing

It makes a delicious drinking now, as young wine, also can be cellared for 2 years from vintage in a location with adequate air conditioning and dark. Consume after opening.



Nose

Delicate with an extraordinary balance of richness and finesse. with citric aromas and green apples, peaches and pears.



Palate

Soft and voluminous mouth, fresh, complexity and fruity.



Food Matches

Excellent to pairing caviar, smoked salmon and sea food. Also pairing well with salads, bacon, prosciutto or dry tomatoes. Served chilled (6°-9°C).



Storage temperature

Optimal 15°C

ALC/VOL: 12 % RESIDUAL SUGAR: 10 GR/L PH: 3,30

