



LA PALMA CARMENÈRE 2021

La Palma is a range of wines made with grapes from our own sustainable vineyards in the Cachapoal Valley and estate-bottled. Our goal with these honest, fruity, and very well-balanced wines is to present the flavours and aromas that make them unique and invite consumers to continue discovering Viña La Rosa.

WINE OF CHILE

Vineyard Region

Peumo, Cachapoal Valley.

100% Carmenère



Maturation

The grapes are machine harvested, de-stemmed and crushed. The must is pumped to a fermentation tank, followed by active dry yeast rehydrated. During fermentation, open pump-overs are made to enhance fruitiness, keeping controlled temperature at 24-27 °C during 7-10 days. The pressed wine is kept separate. Part of this blend underwent micro oxygenation technique. Malolactic fermentation usually occurs naturally.



Nose

Fresh red fruit aroma and lots of red berries, blueberries and fresh plums



Palate

Sweet attack with round and juicy mid palate. Long and clean finish. Medium concentrated and well-balanced.



Food Matches

This wine is excellent with light red meat, white meat, pastas and cheeses. Serve at 16 ° -18 ° C



Storage temperature

Optimal 15°C

ALC/VOL: 13% RESIDUAL SUGAR: 3,67 G/L
ACIDITY: 5,49 g/l (en ácido tartárico) PH: 3,6

