



LA PALMA SPARKLING CHARDONNAY 2020

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% Chardonnay



Maturation

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



Nose

Attractive fresh, fruity, with aromas of citrus, green apple and grapefruit.



Palate

Very refreshing and smooth on the palate, with lingering fruits flavors and crispy. Well balanced acidity with a fresh final.



Food Matches

This wine is delicious as an aperitif, and can be enjoyed with fish and seafood of all kinds, summer salads, sushi and sashimi. Best served between 9 ° and 10 ° C.



Storage temperature

Optimal 15°C

ALC/VOL: 12 % RESIDUAL SUGAR: 10 gr/l

ACIDITY: 6,2 g/l (in tartaric acid) PH: 3,40

