



LA PALMA ROSÉ 2023

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.

50% Cabernet Franc, 20% Syrah, 10% Malbec,
15% Pinot Grigio and 5% Pinot Noir



Maturation

The Grapes are carefully selected and harvested in the early hours of the morning; while still low temperature, to preserve fresh fruit flavors and aromas. The grapes are cold skin macerated cold for 4 to 6 hours, to obtain the desired color, then is fermented with selected yeast at a controlled temperature of around 14°C, to keep fresh flavors and fresh fruit aromas, characteristics of this wine.



Nose

Deliciously fruit-forward with notes of forest fruits, red fruits with attractive aromas of strawberry with hints of cherries, raspberries and velvet red rose petals.



Palate

Soft ripe strawberries with hints of red Apple and fresh oriental pears. Refreshing acidity, juicy in the mouth and elegant finish.



Food Matches

Serve slightly frozen (10°-12°C). Like aperitif or an accompaniment to an entry is ideal. Excellent combination with lean fish or birds. Delicious and versatile wine, perfect for cookout, it is also great for summer salads accompany with sautéed vegetables. This type of wine is best appreciated fresh and young.



Storage temperature

Optimal 15°C

ALC/VOL: 13 % ACIDITY: 5,41 (in tartaric acid)
MR: 1,73 PH: 3,43

