

VINAL ROSA
PEUMO · CHILE

La Capitana®

GRAN RESERVA

ROSÉ 2024

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.

40% CABERNET FRANC, 30% SANGIOVESE, 30% SYRAH



Maduration

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



Nose

Notes of underbrush and red fruits such raspberries, red currant and touches of pink grapefruit and floral notes and some spices.



Palate

Full of flavor with red fruits and fresh and crispy structure.



Food Matches

Enjoy on its own or accompanied by salads, pasta, light fish and desserts. Very good companion for white cheeses, spicy foods, gazpachos and ravioli. Serve cold (8 - 9°C).



Storage temperature: Optimal 15°C

ALC/VOL: 12,5%

ACIDEZ: 6,31 g/l (en ácido tartárico)

MR: 1,6 PH: 3,15

