

2022

CORNELLANA

volcano sedimentario

VINEYARD REGION: D.O. PEUMO

Cornellana is a small hidden valley within the Viña La Rosa Estate, which is located in the Peumo area, yet its soil is very different to the one found in the rest of Peumo. Cornellana soils are older and originated in the Cretaceous, when the coastal mountain range was formed. They are associated with high mineralogy and are soils of volcanic origin that later settled and that, due to geological pressures, fractured allowing root development through these fractures, where the roots are nourished by the interstitial water and the minerals dissolved in them. The Cornellana soil, slopes and mountains form a visual spectacle that we try to convey in our wines.

Variety: 100% Carmenere



MATURATION

15 months aging in clay vats and a portion in used barrels to better express the terroir.



NOSE

Notes of cherries, plum, violets, iron, and native forest.



PALATE

Vibrant and structured, different approach of a Carmenère with tension in the palate, firm tannins, layered and iodine nuances from the soil.



FOOD MATCHES

Pasta, curry dishes.



STORAGE TEMPERATURE:

OPTIMAL 15°C

ALC/VOL: 14%

ACIDITY: 5.18 IN TARTARIC

PH: 3.65

MR: 1.88



www.larosa.cl



VINAROSA
PEUMO · CHILE