

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% Syrah



MATURATION

15 months of aging in amphoras and used barrels for better expression of the terroir.



NOSE

Blue forest fruits, black pepper, cedar and graphite.



PALATE

Vibrant, mineral, with monolithic structure, with bones and flesh and wild forest finishes.



FOOD MATCHES

Its acidity and firm tannins, make it a very versatile wine, which pairs well with pasta dishes, red meat and game.



STORAGE TEMPERATURE:

OPTIMAL 15°C

ALC/VOL: 14%

ACIDITY: 4.83 IN TARTARIC

PH: 3.57

MR: 2.96



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VINA LA ROSA
PEUMO-CHILE