

La Rosa

Cabernet Franc



Origen

"La Rosa" is a geographical location, close to the town of Peumo, where Viña La Rosa was founded in 1824.

La Palmería de Cocalán is a unique national park where we preserve the Chilean palm, *Jubaea chilensis*. In the midst of these centenary palms, our Cabernet Franc "La Rosa" is born, in vineyards planted on granite slopes.

As a result of a rigorous soil study of the "Paso Alto" vineyard, polygons 31 and 41 were selected to provide the fruit of this great wine.

Variety:

100% Cabernet Franc

Aging

12 months in French oak barrels

Color Deep violet red.

Palate

On the palate it has many textures, it is mineral, with firm and tasty tannins that mark its granite origin, with very good acidity that is intertwined with blue fruit.

Nose

Notes of orange blossom, red fruit and graphite.

Food Matches

Due to its good acidity, it combines very well with different preparations, game meats, camembert cheese, goat cheese, Feta, mushrooms, roasted peppers, arugula.



Storage temperature: 15°

ALC/VOL: 13,5% ACIDITY: 5,1 IN TARTARIC PH: 3,7 MR: 2,5



VINA LA ROSA
PEUMO CHILE