

# La Rosa

## Chardonnay

### Origin

La Rosa is a geographical location near the town of Peumo, where Viña La Rosa was founded in 1824 and through which the Cachapoal River flows.

This Chardonnay comes from the "Trini" vineyard, located on the banks of the Cachapoal River which benefits from the cool breezes that give the grapes a crisp acidity and allow them to ripen slowly in the lower temperatures, which characterize this area of the Cachapoal Valley. The selected grapes from Lot No. 37 are carefully hand-picked and then fermented in French oak barrels.

#### Variety:

100% Chardonnay

#### Aging

12 months in French oak barrels

**Color** Bright golden yellow

### Palate

Creamy and fresh, with a savory, salty acidity and notes of white fruits that refresh the palate.

### Aroma

Notes of white fruit, pear, apricot and flowers with a hint of dried fruit, white pepper and nougat.

### Pairing

Ideal with creamy cheeses, white meats, fish and pasta.



Storage temperature: 15°C  
Serving temperature: 10° - 12°C

ALC/VOL: 13,5%    ACIDITY: 5,83 IN TARTARIC    PH: 3,52    AR: 1,90



VINA LA ROSA  
PEUMO - CHILE