

La Rosa

Carmenere

Origen

The Peumo area is recognized for being one of the most important areas for the production of high quality Carmenère in Chile.

With deep soils and a perfect combination of clay, silt and sand, they allow deep root exploration to obtain nutrients and minerals from the plant.

Sunny and warm days, followed by cold nights, allow a complete but slow ripening of the grapes, preserving the fresh fruit and natural acidity of the Carmenère.

This wine comes from a selection of our best terroir for Carmenère, a tribute to our people, a tribute to our land.

Variety:

93% Carmenère
7% Cabernet Franc

Maturation

11 months in French oak barrels

Color Deep ruby red

Palate

Concentrated and harmonious. Deep with multiple layers, red fruits, graphite and firm tannins.

Nose

Red fruits, blackberries, spices, truffles, bay leaf, green tobacco.

Food Matches

Due to its complexity and intense flavor, it is perfect with a loin of venison, curry or grilled quail, serve between 16 and 18 degrees and decant.



Storage temperature: 15°

ALC/VOL: 14% ACIDITY: 5,25 IN TARTARIC PH: 3,7 MR: 2,5



VINA LA ROSA
PEUMO-CHILE