

BRUT NATURE

La Rosa

TRADITIONAL METHOD

History

La Rosa Traditional Method is made from Chardonnay and Pinot Noir grapes that are carefully harvested by hand. The second fermentation in the bottle and 60 months of ageing on the lees give it elegant bubbles and complexity on the palate. A sparkling wine to commemorate 200 years of winegrowing history in Peumo, Chile.

Cepa:

70% Chardonnay
30% Pinot Noir

Maturation:

60 months of aging with
continuous movement on
the lees

Color Yellow with golden hues, clean and bright.

Bubbles

Creamy, fine, delicate, and persistent.

Nose

Complex with notes of toasted bread and baked goods mixed with white fruits and delicate jasmine.

Palate

Creamy, silky, and fresh with refreshing acidity, white fruits, and flowers on the palate. Long and persistent finish.

Aging

60 months of aging with continuous movement on the lees, which adds complexity and creaminess to the palate.

Food Matches

Ideal for accompanying appetizers, fish and seafood, white meats, and fresh cheeses.



Storage temperature: 15°C

ALC/VOL: 12%

ACIDITY: 6,98 IN TARTARIC

PH: 3,24 MR: 2,0



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PEUMO · CHILE