

VINAIAROSA  
PEUMO · CHILE

*La Capitana*®

GRAN RESERVA  
CHARDONNAY 2023

Vineyard employees affectionately refer to the tallest palm tree as “La Capitana” a salute to its stature and leadership. Wines crafted from carefully selected lots reflect the essence of La Rosa, guiding our commitment to produce sustainable estate-bottled terroir wines in which tradition nourishes our curiosity.

wine of chile

VINEYARD REGION  
PEUMO, CACHAPOAL VALLEY.

100% CHARDONNAY



#### Maduration

50% Fermented and aged in French Oak barrels for 6 months.  
50% Fermented in stainless steel tanks and stay with lees for 6 months.



#### Nose

This intense and elegant Chardonnay moves on a citrus side of orange peels, aromas of jasmine and on the side fruits such as peaches and pineapples.



#### Palate

It fills every corner of the palate with fresh flavors and a delicate texture added to slight hints of smoked hazelnuts at the end of the mouth.



#### Food Matches

A very versatile wine with dishes such as tuna tartar, soft crust cheeses, grilled shrimp or grilled vegetables. Serve between 10 and 12 degrees.



**Storage temperature:** Optimal 15°C

ALC/VOL: 13,5%

ACIDITY: 5,8 g/l (in tartaric acid)

MR: 1,7 PH: 3,4

