

VINAIAROSA  
PEUMO · CHILE

*La Capitana*®

## LA CAPITANA BLANC DE BLANC BRUT RESERVE

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



### Soil

Sandy and alluvial with typical rounded stones. Deep and good permeability.



### Fermentation method

Floam-making is done by second fermentation on closed isobaric tank (charmat method). During this 3-4 months process, the wines are aged on the lees (sur lees). (Lees are dead yeast cells which give sparkling wine its breadly doughy aromas and flavors)



### Ageing

It makes a delicious drinking now, as young wine, also can be cellared for 2 years from vintage in a location with adequate air conditioning and dark. Consume after opening.



### Nose

Delicate with an extraordinary balance of richness and finesse. with citric aromas and green apples, peaches and pears.



### Palate

Soft and voluminous mouth, fresh, complexity and fruity.



### Food Matches

Excellent to pairing caviar, smoked salmon and sea food. Also pairing well with salads, bacon, prosciutto or dry tomatoes. Served chilled (6°-9°C).



### Storage temperature

Optimal 15°C

ALC/VOL: 12%

ACIDITY: 4.31 IN TARTARIC

PH: 3,31

MR: 6.04

