

LA PIU BELLE

2021

VARIETIES

76% Carmenere, 19% Cabernet Sauvignon, 5% Cabernet Franc.

ORIGIN

Millahue, Cachapoal valley.

SOIL

Deep, porous decomposed granitic soil with good drainage.

CLIMATE

Temperate Mediterranean climate with a marine influence which moderates maximum temperatures.

AGING

20 months in French oak barrels and 15% were in *BARROIR* (toasted oak barrels from the same property).

TASTING NOTES

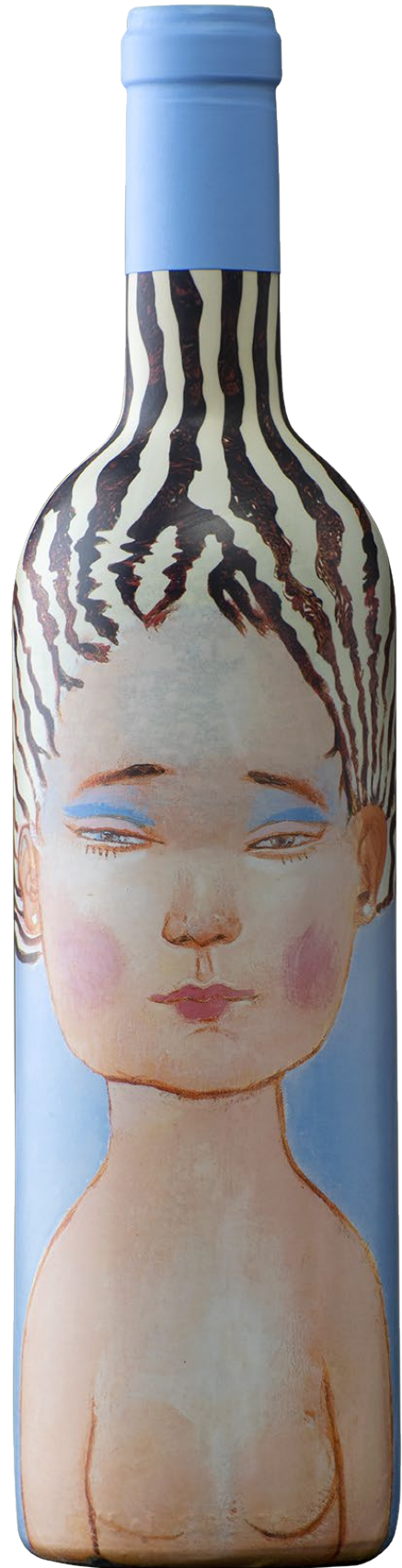
La Piu Belle 2021 is a wine with ideas that flow in its intensity, which is characteristic of Carmenere, its main variety. The Carmenere stands out by giving volume to the blend with black fruit and spices. The balance and structure come from the Cabernet Sauvignon, and the Cabernet Franc gives it brilliant acidity and movement, contributing minerality.

The year 2021 had a cool to hot spring, hot summer in February and March, and normal to hot fall. There were generally high daytime and nighttime temperatures, which favoured the fruity aromas and ripeness of the tannins even though it was a hot summer.

La Piu Belle 2021 is characterised by its deep, dark red tones with some marked and more intense blues.

Food pairing: Beef fillet stuffed with goat cheese accompanied by pumpkin and sage gnocchi.

Serving temperature: 16°C.



Residual Sugar 3,43 g/L | Total Acidity 5,85 g/L | pH 3,63 | Alcohol 14,5°