

LA PIU BELLE

ROSÉ 2025



VARIETIES

85% Cabernet Sauvignon, 9% Syrah, 6% Carmenere.

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

19% of the blend was refined in French oak barrels with a delicate bâtonnage, adding greater complexity and volume. In addition, the entire harvest was aged in the exclusive Circular Barrels of our Circular Crafted Barroir project.

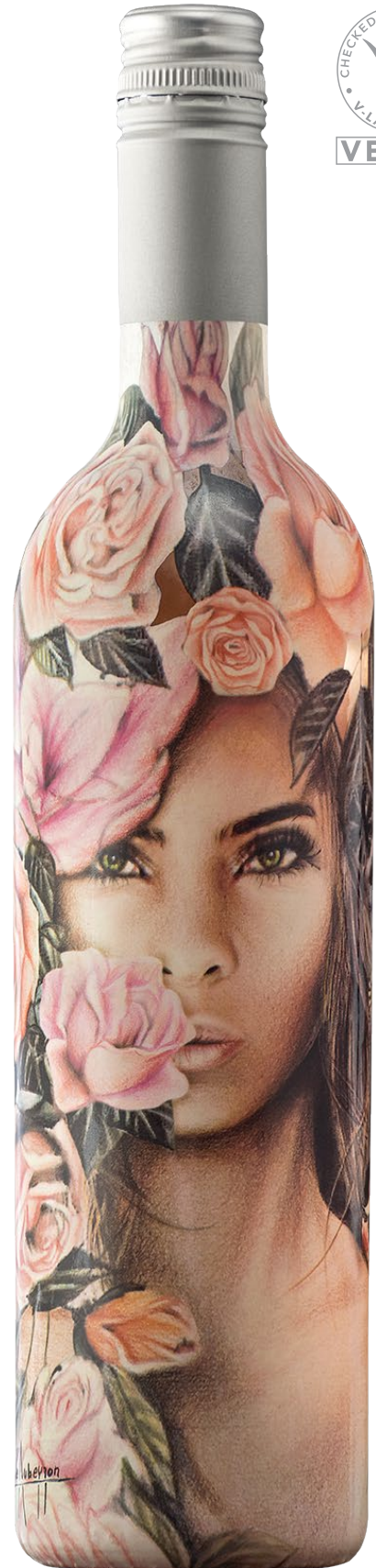
TASTING NOTES

La Piu Belle Rosé is born from a perfect combination of unique terroirs in our valley. The Cabernet Sauvignon comes from Cerro al Medio, grown in deep piedmont soils with a clay-loam texture that provide structure, enriched with high-altitude granite rocks that deliver an intense aromatic palette. The Carmenere develops in Los Mineros, in colluvial soils with high sand content that favor drainage and polished tannins, while the Syrah comes from both Los Mineros and Feria. These sectors contribute their mineral diversity —granite, andesite with basalts and silica, as well as monzogranite with quartz— responsible for an elegant minerality both on the palate and on the nose.

On the nose, ripe peaches, apricots, and passion fruit stand out, with a subtle citrus finish and floral notes. On the palate, it combines the vibrant structure of Cabernet Sauvignon, the breadth of Syrah, and the creamy softness of Carmenere, achieved thanks to bâtonnage on native lees. It shows an innovative, complex, and elegant style.

Food pairing: Toast with smoked salmon, Ricotta cheese and olive oil. Poached lobster with beurre blanc and steamed vegetables. Paella.

Serving temperature: 9°C - 11°C.



Residual Sugar 2 g/L | Total Acidity 5,7 g/L | pH 3,31 | Alcohol 14°