



GOLD
MEDAL

LA PIU
BELLE 2022
Global Travel
Retail
Masters

GOLD
MEDAL

LA PIU
BELLE 2022
Global
Carmenere
Masters

96
POINTS

LA PIU BELLE
2022
James
Suckling

97
POINTS

LA PIU BELLE
2022
Gilbert & Gaillard
International
Challenge



LA PIU BELLE 2022

VARIETIES

81% Carmenere, 14% Cabernet Sauvignon, 5% Syrah.

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

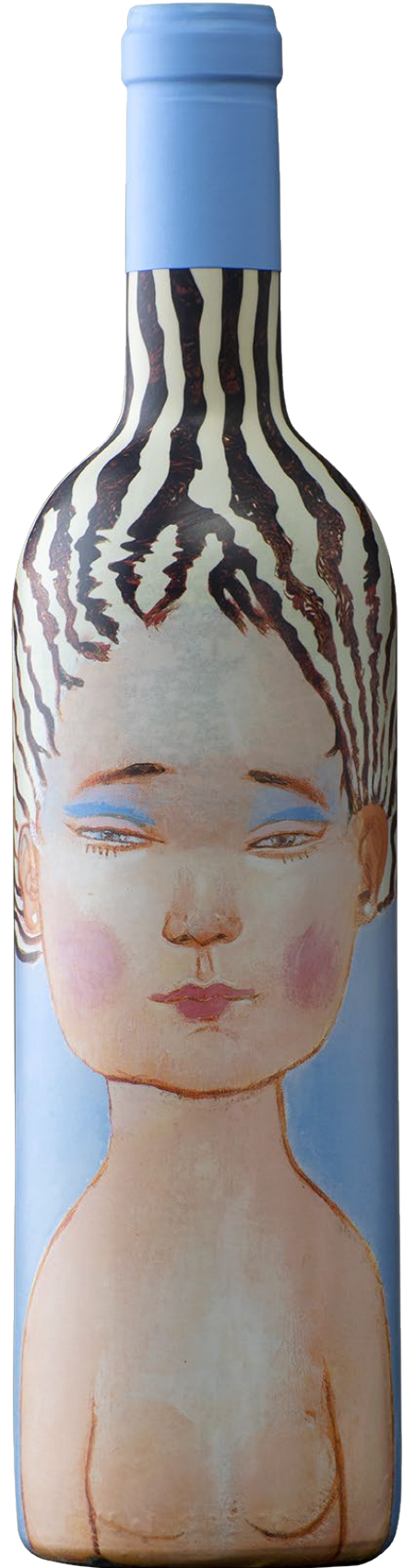
20 months in French oak barrels and 19% were in *BARROIR* (toasted oak barrels from the same property).

TASTING NOTES

La Piu Belle 2022 is a wine of brilliant balance and constant movement, seducing with its complexity and sensory diversity. Carmenere, interpreted here with a modern and sophisticated vision, unfolds a captivating story where black fruits intertwine with fresh spices and delicate floral notes of violets and lavender. Its layered structure, combined with vibrant acidity, creates a harmonious and immersive experience, with impeccable balance and innate elegance. On the palate, it flows gracefully, filling the mouth without overwhelming, then fading into a long and lingering finish. Its fascinating character reveals a new dimension of Carmenere, one that blends depth and subtlety, leaving a memorable imprint that resonates in the soul.

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

Serving temperature: 16°C.



Residual Sugar 3,3 g/L | Total Acidity 5,5 g/L | pH 3,56 | Alcohol 14,5°