

LA PIU BELLE

ROSÉ 2026



VARIETIES

86% Cabernet Sauvignon, 12% Carmenere, 2% 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

25% of the wine was aged for one month in very lightly toasted French oak barrels, with bâtonnage on fine lees, adding complexity and texture.

TASTING NOTES

The 2026 vintage experienced an early ripening season that encouraged remarkable aromatic expression and vibrant natural acidity. Guided by the principles of Circular Enology, the winemaking process followed the natural rhythm of the vintage, aiming to express the character of Millahue's terroir with precision.

Pale, bright copper in color. Expressive on the nose, with aromas of apricot, white peach, fresh citrus and white flowers. The palate is fresh and vibrant, with a silky, creamy texture that balances its natural acidity and leads to an elegant, persistent finish.

Food pairing: Seafood, fish, tiraditos, seafood-based pasta dishes and poultry.

Serving temperature: 9°C - 11°C.



Residual Sugar 1,8 g/L | Total Acidity 5,85 g/L | pH 3,32 | Alcohol 14,1°
