



WINE OF CHILE

# QUINTA LAS CABRAS

It is a tribute to the way of life that the first families once had in Las Cabras, a place near the Peumo Valley DO Valle de Cachapoal. The "Quintas" were family mansions where countless stories were written, different generations lived, passionate about the land and it is where they began to make wine in the area. Quinta las Cabras wine is an invitation to reconnect with our roots and the essence of origin.

## ROSÉ 2021

Vineyard Region

Cachapoal Valley, Peumo

50% Cabernet Franc, 20% Syrah, 10% Malbec,  
15% Pinot Grigio and 5% Pinot Noir



### Maturation

The grapes are carefully selected and hand-picked in the early hours of the morning, while still fresh, to preserve the fresh, fruity flavors. The must is cold macerated and fermented at a controlled temperature of 14 °C to produce flavors and aromas of fresh fruits, characteristic of this wine.



### Nose

Attractive aromas of wild strawberries with notes of red cherries and rose petals.



### Palate

Soft ripe strawberry with notes of red apple, strawberries and pear. It feels voluptuous in the mouth, with a silky texture and a fresh, fruity body. Refreshing acidity and a clean finish.



### Food Matches

Serve slightly chilled (10° – 12°C). Ideal as an aperitif or as a side dish for a starter. Excellent to combine with lean fish or poultry. This is an exquisite and versatile wine, perfect for a meal outside, it is also magnificent to accompany summer salads, with sautéed vegetables. This type of wine is best appreciated fresh and young.



### Storage temperature

Optimal 15°C



ALC/VOL: 12 % RESIDUAL SUGAR: 2 G/L  
ACIDITY: 6,3 g/l (in tartaric acid) PH: 3,21

[www.quintalascabras.cl](http://www.quintalascabras.cl)