



QUINTA LAS CABRAS

It is a tribute to the way of life formerly had by the first families 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 the production of wine in the area. Quinta las Cabras wine is an invitation to reconnect with our roots and the essence of origin.

Sparkling Wine Chardonnay - Brut

Vineyard Origin

DO Cachapoal Valley

98% Chardonnay - 2% Pinot Noir



Foam

The foam is made by second fermentation in a closed tank (Charmat Method), being aged on its lees for 3 to 4 months. Although it is a rich wine to drink immediately, as a young wine, it can also be kept in a cellar for two years from the harvest, in a place with adequate climate control and darkness. Consume once opened.



Nose

Delicate with an extraordinary balance of complexity and finesse, with aromas of citrus, green apples, pears and peaches.



Palate

With a smooth and voluminous entry, it highlights its complexity, fruitiness and freshness.



Food Matches

Serve ice cream (8°-10°C). Excellent for pairing caviar, smoked salmon and seafood. It also combines very well with entrees whose main ingredient is salty, such as bacon, prosciutto or dried tomatoes. It is also advisable to try this wine with baked fish, poultry, veal prepared in different ways, and with soft cheeses.



ALC/VOL: 12 % RESIDUAL SUGAR: 6,5 G/L PH: 3,40

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