



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 Rose - Brut

Vineyard Origin

DO Cachapoal Valley

100% Pinot Noir



Foam

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



Nose

Attractive nose, with exquisite aromas of wild strawberries, raspberries and cherries.



Palate

Creamy and smooth on the palate, with an intense expression of red fruits. Elegant, persistent and balanced.



Food Matches

A versatile wine to enjoy outdoors. It pairs very well with brie cheese, ham, smoked salmon, salads, grilled vegetables, and chocolate covered berries. It is also a perfect partner for Japanese and Thai food. Serve at a temperature of 8-10°C.

ALC/VOL: 12 % RESIDUAL SUGAR: 8,0 G/L PH: 3,3

