



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.

Sparkling Wine Chardonnay - Brut

Vineyard Origin

DO Cachapoal Valley

100% Chardonnay



Foam

The foam is made by second fermentation in a closed tank (Charmat method)



Nose

Attractive freshness, fruity, with aromas of citrus, green apples and grapefruit.



Palate

Very refreshing and smooth on the palate, with persistent fruit flavors and a finish of balanced acidity.



Food Matches

This wine is delicious as an aperitif, and can be enjoyed with fish and seafood dishes of all kinds, summer salads, sushi, and sashimi. Serve at a temperature between 6 to 8°C.

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.

ALC/VOL: 12 % RESIDUAL SUGAR: 10 G/L
ACIDITY: 6,2 g/l(in tartaric acid) PH: 3,40



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