



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 Rosé – Brut

Vineyard Origin

DO Cachapoal Valley

60% Pinot Noir, 20% Syrah y 20% Cabernet Sauvignon



Foam

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



Nose

Intense aromas of strawberries and red cherries with spicy notes.



Palate

Fresh and with good volume, appearing notes of wild strawberries and red apples.



Food Matches

This wine is delicious as an aperitif, and can be enjoyed with fish, salads, sautéed vegetables, and chicken and duck meat. Serve at a temperature between 8-10°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: 6,3 g/l(in tartaric acid) PH: 3,23



www.quintalascabras.cl