

RESERVA

PINOT NOIR

Origin

Casablanca Valley

Variety

100% Pinot Noir

Terroir

The Casablanca valley lies 20-30 km from the Pacific ocean making it an ideal location to grow White grape varietals and Pinot Noir given the cool climate and considerable thermic amplitude between daytime and night time temperatures. In addition mornings are typically misty throughout the ripening season which helps obtain wines with greater acidity. The soils are predominantly of clay composition but often contain a sandy substrata as well as some volcanic decomposition from the snowmelt that comes down from the Andes. The average annual rainfall is 500mm and is predominantly in the winter.



Winemaking

The grapes were hand-harvested into 500 kg bins in the middle of March. After rigorous selection, the clusters are destemmed and the grapes are partially crushed.

Prior to fermentation, the grapes undergo a cold maceration at 6-8°C for 48 hours to bring out the maximum colour and concentration of aromas. Fermentation takes place in stainless steel tanks at a temperature between 24°C and 25°C for 7 days. The wine remains in contact with the grape skins for an additional 4 days after the fermentation is complete. The total time in the tank is between 11 to 15 days. The malolactic fermentation take places in second- and third-use French and American oak barrels, in which the wine is aged for six to seven months. Once oak ageing is ready, the blending of the Reserva Pinot noir is done.

Tasting Notes

Reserva Pinot Noir is cherry-red in color with medium intensity. The nose is dominated by fresh red fruits, such as strawberries and raspberries, as well as tea, herbs and spicy notes. In the mouth, this wine is deliciously acidic, with smooth, reactive tannins, medium body and a silky, fresh and refined finish. This wine is perfect with salad, chicken, oriental cuisine, some oily fish, such as salmon and tuna and it can even be paired with desserts. It is an excellent and refreshing aperitif.

Winemaker Pilar Díaz



