

# RESERVA

## Pinot Noir 2016

### MAULE VALLEY



### VINEYARDS

San Rafael Vineyard, located 30 km from the Andes Mountains. Soils of volcanic origin, of varying depths, forming slopes with different exposures to the sun. Mediterranean climate with four well-marked seasons and the influence of evening breezes from the Andes.

### VINIFICATION

Maceration for 4 days at 44.6°F, followed by gentle pumping-over during alcoholic fermentation at a fermentation temperature of 71.6 to 77.0°F in stainless steel tanks. Then malolactic fermentation takes place in stainless steel vats, after which a proportion passes through new and used barrels to give roundness and smooth notes of spices and vanilla.

### ANALYSIS

**Alcohol:** 12,5% vol.

**Residual Sugar:** <4 g/L.

**Composition:** 100% Pinot Noir.



### TASTING NOTES

**Colour:** pale pomegranate-red.

**Aroma:** raspberries, blueberries and redcurrants.

**Flavour:** sweet and smooth in the attack, with flavours of fresh strawberries and berries. Medium-bodied and easy to drink.

### SERVING SUGGESTIONS

**Serving temperature:** 57.2°F.

**Food pairing:** fish, pastas with shellfish, white meats. Mild cheeses and seasonal salads.