

## Pinot Noir RESERVA ESPECIAL

Variety: Pinot Noir Vintage: 2022 Bottle size: 750 ml Region: Itata Valley Country: Chile Alcohol: 14%

Total Acidity: 5.2 g/l Residual Sugar: 3.7 g/l

pH: 3.6

## **Tasting Notes**

Deep cherry red in color with intense aromas of cherries, blueberries, and a touch of black pepper. The palate is smooth and silky with good structure and a long, pleasing finish.

## Vinification

The grapes that go into this wine come from vineyards near the coast in the Itata Valley, approximately 400 kilometers south of Santiago. The combination of the cold, rainy climate and the ancient granitic soils make this an area with tremendous potential for Pinot Noir. The grapes were harvested in late March, crushed, and submitted to a 5-day cold maceration at 10°C prior to alcoholic fermentation at temperatures controlled to 26°C for 8 days with gentle aerated pump overs. The new wine was then aged for 6 months in contact with French oak.

## **Pairing Suggestion**

Perfect as an aperitif and with different types of cheeses, red and white meats, and pastas with sauces.



