



Reserva Pinot Noir 2014

Winemaker Horacio Vicente has chosen the best plots from our vineyards to capture their most distinctive aromas and create a unique and exceptional experience with each wine.

HARVEST & BLEND

Handpicked: 100% Pinot Noir: March 26, 2014.

CLIMATE & SOIL

This Pinot is grown in Casa Blanca under the coastal influence of the Pacific Ocean. The cool coastal breeze allows grapes to ripen gently and to produce the distinctive fruitiness and the elegance a cool climate wine.

PROCESSING

Hand-picked and cold-soaked prior to fermentation, it was fermented in temperature-controlled stainless steel (24-26°C), it was macerated for 18 days and then aged in 70% French and 30% American 225-litre oak barrels for 8 months. After the bottling, this wine was aged for at least 3 additional months before release.

ANALYTICAL DATA

Alcohol:	13.5	% by vol.
Total Acidity:	7,7	g/L (Tartaric)
Volatile Acidity	0,4	g/L (Acetic)
pH:	3.5	
Residual Sugar:	2.5	g/L

*analytical data may vary from one lot to another



Tasting

With intense floral aromas and strawberries tones, it has soft tannins and a great balance that lingers to a long, fruit finish.

Food Pairing Suggestions

An elegant wine to be enjoyed on its own or with baked salmon, Ravioli or Sushi. Serve between 12 ° and 14° C. Cellaring Ability: 2 to 4 years, but may be enjoyed now.

Press & Awards

New wine.