

TECHNICAL NOTES ♦

Alcohol: 13.5%by Vol
Residual Sugar: 5.8 G/L
Acidity: 4.9 G/L
pH: 3.63



CIGAR BOX

♦ FOOD PAIRING

This wine is a perfect companion for all kind of fish, from white fish to full-bodied fish as well as game birds, duck, and pork with sweet sauces.

♦ ENJOY LIFE IN EVERY SIP ♦



PINOT NOIR 2015

♦ TASTING NOTES

Moderately intense violet-red in color, with aromas of raspberries, cherries and flowers combined with the sweetness of vanilla and caramel from the oak. This is a balanced and silky wine with tremendous juiciness and fresh fruit that makes it easy to drink.

♦ VINEYARD MANAGMENTS

The vineyards grow on clay-loam soils in the lower sector of the Casablanca Valley, granitic soils of Colchagua Costa, and alluvial soils of Alto Maipo.

♦ WINEMAKING

The grapes from the three valleys are picked according to their optimal ripeness and vinified separately. The process begins with a 7–10-day cold maceration followed by fermentation with native yeasts at 20°–25°C over 15 days with gentle extraction and short post-fermentation maceration. The wines are blended prior to undergoing malolactic maceration to give the blend time to meld. A portion of the wine was oak-aged, primarily with American oak.