RESERVA

PINOT NOIR 2018

MAULE VALLEY

VINEYARDS

The vineyard is over 20 years old and situated on the La Esperanza Estate in San Rafael in the Maule Valley, just 30km from the Andes Mountain Chain. Soils of volcanic origin of different depths form slopes with differing levels of solar exposure. The climate is Mediterranean with four well-defined seasons and is influenced by the evening breezes blowing in from the mountains.

VINIFICATION

The grapes are destemmed and put into stainless steel tanks. There they undergo a 4-day maceration at 44.6°F. Next comes the alcoholic fermentation at 71.6°F to 77°F with gentle pump-overs. Once the fermentation is complete, the wine undergoes malolactic fermentation in stainless steel tanks, then part of the wine is put into new and used barrels to contribute roundness and soft notes of spices and vanilla.

ANALYSIS

Alcohol: 12,5% vol.
Residual Sugar: <4 g/L.
Composition: 100% Pinot Noir.

TASTING NOTES

Colour: Pale garnet.
Aroma: Raspberries, blueberries and blackcurrants.
Flavour: Smooth, sweet attack withmflavours of fresh strawberries and berries. Medium-bodied and easy to drink.

SERVING SUGGESTIONS

Serving temperature: 57.2°F.
Food pairing: Fish, pasta dishes with shellfish, white meat. Smooth cheese, seasonal salads.

Recommended storage conditions for bottled wine 10-20°C, 65-75% RH, Away from strong odors and direct light.