

Pinot Noir Reserva 2008

Intense color, delicate nose, fruity and complex

D.O.:	Rengo – Valle del Alto Cachapoal, CHILE
Variety:	100% Pinot Noir
Alcohol:	13,5 %
Total Acidity:	4,15g /L (H ₂ SO ₄)
pH:	3,3
Residual Sugar:	2,89g /L

TASTING NOTES

Ruby-red colour with shades of violet. Rich aromas of red ripe fruits combined with delicate dark chocolate notes. The mouthfeel is soft, round and well-balanced with a fresh acidity which highlights its fruitiness: a long finish with subtle flavours of coffee, and well-integrated oak.

Ideal to serve at 16-18°C with lamb, venison, pork chops, cold meats and cheeses such as Parmesan, Gouda or Brie.



VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic winegrowing valleys. In this valley lies the town of Rengo that is protected by the mountain range that creates an area cooler and more arid than the rest of the valley. The Torreón de Paredes vineyard built on alluvial soil, is situated in the heart of this and is flanked by the mighty Andes, which not only provides a stunning backdrop to our winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.