



PINOT NOIR RESERVA PRIVADA

2012

TECHNICAL NOTES

Appellation

Rengo - Cachapoal Valley, Chile

Variety

100% Pinot Noir

Alcohol

14%

Total Acidity

3,41 g/L (H₂SO₄)

pH

3,51

Residual Sugar

3,1 g/L

TASTING NOTES

Solid bright red colour. The nose shows aromas of ripe cherries, pomegranates with fine notes of cacao and smoke. On the palate, the wine is complex, meaty, soft and full with fresh acidity and matured tannins that provide an elegant structure. The finish is long with notes of red fruits, vanilla and chocolate. This wine has a high potential for aging gracefully in the bottle.

Ideal to serve at 13-18°C with Camembert, pork, veal, poultry, red meats, meaty pasta.

VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic wine growing 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.

