



TECHNICAL NOTES

Appellation Valle de Casablanca, Chile

Variety 100% Pinot Noir

Alcohol 12,5%

Total Acidity 3,35 g/L (H2SO4)

pH 3,71

Residual Sugar 2,62 g/L

TASTING NOTES

Ruby-red color with violet shades. Rich cherry aromas combined with notes of dark chocolate, the mouthfeel is soft, round and well balanced with acidity fresh where the fruit stands out. Final long with subtle fruit flavors red and with a touch of vanilla well integrated.

Ideal to serve at 14-16 °C with Turkey, chicken, salmon and tuna steaks.

VINEYARD

This wine was made with 100% Pinot Noir Premium grapes hand harvested from of the Casablanca Valley.

The proximity to cold waters of the Pacific Ocean provides to Casablanca Valley a climate cooler that results from a slow ripening for these grapes.

