

P|K|N|T.
Reserve

Pinot Noir



Varieties: 100% Pinot Noir.

Denomination: Casablanca Valley, Aconcagua región.

Harvest: Hand picked starting between end of February and first week of March.

Vineyards: Adult vineyards conducted in a vertical trellis system on average fertility soils located in the Aconcagua Region. The influence of the sea in this region, helps maintain a moderate temperature that translates into ideal conditions for this variety.

Vinification: The grapes are macerated at low temperature and then fermented in stainless steel tanks. With controlled temperature and a minimal intervention this Pinot Noir achieves the maximum aromatic expression. 30% of the mixture is kept in French and American oak barrels.

Wine Composition

Alcohol: 12,6 % by vol

Total Acidity: 5,6 g/L in tartaric acid

PH: 3,4

Residual Sugar: 5,4 g/L.

Tasting Notes: Delicate and complex aromas of red fruits such as cherries and strawberries. Notes to cassis, cherry blossom and truffle. In the mouth it is fresh, light and with a velvety texture.

Suggestions: Serve between 10-15°C. Recommended with pasta salads, mushrooms and artichokes. Accompany well dishes of earthy flavors. Ideal with meals with mushrooms and truffles. Special as an appetizer or with red meats.