

VALDIVIESO

OF CHILE

RESERVE

PINOT NOIR 2009



APPELLATION

D.O Casablanca Valley

VARIETY

Pinot Noir 100%

ORIGIN

One vineyard is located in the eastern limit of Casablanca Valley in the area known as Tapihue; at the northern edge, the mists tend to dissipate earlier, resulting in being slightly warmer here than the western areas of Casablanca. Fruit here is rich in cassis style and full bodied. The other vineyard is located in the western limit of Casablanca Valley in the area known as Santa Rita. This is the coolest part of Casablanca, due to being closer to the ocean, and the lowest point, the sea mists linger longer and come in sooner. Fruit here is rich in fresh berry fruits aromas, crisp acidity and medium to full structure.

HARVEST

Hand picked. March 30th to April 16th.

VINIFICATION

- Careful hand selection.
- Bunches were gently de-stemmed.
- Fermentation is realized in small stainless steel open top fermenters for 7 days.
- During fermentation the skins cap is pushed by hand three times a day.
- There was long post-fermentation maceration on skins for 21 days, before pressing.
- The wine was aged for 12 months in French (100%) oak barrels.

TASTING NOTES

Colour: Bright vibrant red.

Nose: Intense aroma of fresh berryfruit, strong cassis character, strawberries with elegant sweet spices from barrel ageing.

Palate: Full bodied, with balancing acidity. Flavours are consistent with the aromatic profile.

Ageing Recommendations: Enjoy the concentration now or cellar for up to 5 years.

SERVICE AND FOOD PAIRING

This subtle wine pairs with pastas prepared with soft sauces, light risottos, white meats, turkey and fish served with grilled vegetables. Serve at 16°C.

