Gran Reserva

TERRANOBLE

PINOT NOIR 2017

COMPOSITION: 100% Pinot Noir

DENOMINATION OF ORIGIN: Casablanca Valley, El Algarrobo vineyard

SOIL: Of granitic origin, these soils have turned into red clays, poor in organic matter, after a long weathering process. The plots planted with Pinot Noir have different percentages of clay, depending on their location and average depth. The parcels are planted on slopes.

CLIMATE: Cold, sub-humid Mediterranean, dominated by sea breezes and morning fogs during the ripening period, a condition that favors creating fruity aromas.

VITICULTURE: The clones used in this blend were 777 and Guillaume, with yields of 8 to 9 t/ha.

HARVEST AND VINIFICATION: The grapes, which come from the coolest sector of Casablanca, were harvested by hand during the last week of February and the first week of March, very early in the morning as to benefit from the fog and keep the fruit at a low temperature. They were manually bunch- and berry-selected and destemmed, and underwent a carbonic pre-fermentative cold maceration during 5 days. Small batches were fermented between 22°C and 24°C in opened barrels of 300 kilos with 3 daily soft manual punch-downs. The fermentation was done considering 0 to 40% whole clusters.

AGING: 8 months in concrete eggs, un-toasted casks (foudre) and old barrels of 300 lts.

BOTTLE AGING: 3 to 4 months before commercialization.

TASTING NOTES: Of bright ruby-red color, this wine displays intense and fresh mineral aromas with notes of red fruits, sour cherries and strawberries. With added herbaceous and earthy notes, it shows all the tipicity of a Pinot Noir. Very delicate on the palate, it is fruity and fresh, with a vibrant and intense acidity, perfectly balanced with its tannins.

PAIRING: Hot-spicy dishes, or very seasoned, like Chinese food, fish, game (duck), and creamy pasta.

SERVING TEMPERATURE: Best served between 13°C - 14°C.

AGING POTENTIAL: 4 to 5 years in optimal conditions.

| ALC: 13.0° | PH: 3,6 | TOTAL ACIDITY: 5,29 g/L | RESIDUAL SUGAR: 2,42 g/L

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CHILE