

# Reserva Pinot Noir

Category	Red
Grapes	100% Pinot Noir
Appellation	Casablanca Valley (DO)
Producer	Viña Ventisquero
Country	Chile
Region	Vallée de Casablanca
Size	750 ml
Degree of alcohol	13,5 %
Serving temperature	12-15 °C
Available	Manitoba

## Vinification and maturation

Fermentation: The grapes were fermented in open tanks, at a controlled temperature of between 22°C and 26°C, with pump-overs to gently extract the maximum colour, aroma and tannins.

Ageing: 70% of this wine was aged for 10 months in French oak barrels. 30%, the fruity component, was aged in stainless steel tanks.

Ageing potential: This wine can be stored for up to 5 years in optimum conditions.

## Features

Colour: Deep ruby red with violet tones at the rim.

Aromas: Elegant, with fresh red berries such as strawberry and raspberry upfront, complemented by soft notes of Chilean guava and sour cherry. Soft notes of spices intermingle with vanilla contributed by the oak-ageing.

Palate: This wine has delicate body and good acidity. It is fresh, with soft tannins, roundness and elegance. The finish is persistent and notes of fresh red fruit, vanilla and spices reappear.

## Food Pairings

This wine pairs well with fatty fish, pasta and white meat.

## Medals / Press reviews

Best Buy - Wine Enthusiast Magazine "Soul of the Andes" (Casablanca Valley). Dry, spicy, leafy berry aromas are light while setting up an equally fresh palate. Standard plum, cherry and spice flavors hardly tip the scale, while this remains fresh, clean and short on the finish."

## Product code

Manitoba : 4443

