

PIONERO

RESERVA



Pinot Noir 2017

CASABLANCA VALLEY

Vineyards The fruit for this wine comes from the Belén vineyards in Casablanca. The soils are sandy clay and the climate is strongly influenced by the proximity of the sea. This gives the valley a “cold-climate” identity, which is expressed in grapes with high aromatic expression and great freshness. The vineyard is planted at high density (10,000 plants/hectare) on the flat parts of the property, with a north-south orientation and a 16° deviation that allows better exposure to sunlight during the cooler hours of the day. Training is on vertical espaliers with Guyot pruning.

Vinification Grapes are harvested mechanically with a berry-selector. Once crushing has taken place, the must is submitted to pre-fermentative maceration in the cold for 3 days, at 8° C. Alcoholic fermentation takes place over a period of about 8 days at an average temperature of 23°C, using selected yeasts. Traditional, gentle pump-overs achieve a delicate extraction of the aromas and flavours of the grape skins. Once alcoholic fermentation is finished, malolactic fermentation is carried out naturally. The wine is kept in stainless steel tanks, a proportion (25%) of the mix being aged in used French oak barrels for three months.

Tasting Notes **Colour:** violet-red with purple highlights.
Aroma: fresh red fruits such as raspberries, lightly spicy notes, herbs, and damp earth.
Flavour: a delicate body, very fresh and with good balance between acidity and a fine weave of tannins. With notes of red berries, cloves, dark chocolate and a delicate finish of roasted coffee beans.

Serving Suggestions **Food Pairing:** appetizers, carpaccio, lightly sauced pastas, Asian dishes.
T°: 12°C - 14°C.

Analysis

Alcohol: 13%

pH: 3.54

Total Acidity: 3.19 g/l

Residual Sugar: 2.54 g/l

