



Reserva TERRANOBLE

PINOT NOIR 2020

CASABLANCA VINEYARD

Our Pinot Noir Reserva has its origin in the area closest to the Pacific Ocean in Casablanca, one of the valley's coldest sectors, which allows a slow ripening process with only a slight decrease of acidity in the grapes. The soils, highly influenced by the Coastal Mountains, are granitic. They have a high percentage of quartz and are scarce in organic matter. In search of high-quality wines, the vineyard was planted in high density in 2009, exposed towards north.

HARVEST

In Casablanca, the 2019–2020 growing season began with two frost spells during bud-break. However, the fewer precipitations and higher temperatures compared with former years allowed to obtain an excellent concentration in the berries and an outstanding acidity/sugar balance in a harvest that presented itself ahead of time compared with past vintages.

VINIFICATION

Our Reserva Pinot Noir was harvested by hand during the last week of February, after reaching a correct ripeness during this warm season.

It underwent a pre-fermentative maceration of 4 days and then fermented between 23 – 25°C with daily manual punch-downs in search of a soft extraction.

40% of the blend was aged in previously used French oak barrels for six months.

PAIRING

Chicken breast stuffed with roasted vegetables and Arab rice.

| ALC: 12.8° | PH: 3,61 | TOTAL ACIDITY: 3,70 g/L | RESIDUAL SUGAR: 2,21 g/L