

Gran Reserva

TERRANOBLE

PINOT NOIR 2019

COMPOSITION: 100% Pinot Noir

DENOMINATION OF ORIGIN: Casablanca Valley, area of Las Dichas.

SOIL: The soils are of granitic origin, which after a long weathering process, have turned into red clays, poor in organic matter. The Pinot Noir plots are planted on slopes, where the soil features different percentages of clay, depending of each parcel and of its average depth.

CLIMATE: Cold, sub-humid Mediterranean climate, with predominating marine breezes or morning fogs during the ripening process, which favour the development of fruity aromas. Our vineyard is located in the coolest sector of Casablanca.

VITICULTURE: For this blend, we used clones 777 and a Romanée Conti selection (compact and small bunches), with yields of 7 tons/h.

HARVEST AND VINIFICATION: Grapes were picked by hand between February 21 and March 7. Since the grapes come from the coolest sector of Casablanca, they were harvested very early in the morning to benefit from the fog, which helps maintaining the fruit at low temperature. The bunches and berries were selected by hand and destemmed, after which they underwent a cold pre-fermentative carbonic maceration for 8 days. The fermentation of small batches took place between 22-24°C in in open-top tanks, with soft manual punch downs three times a day. 20 to 25% of the grapes were whole-cluster fermented.

AGING: 8 months in untoasted foudres and in previously used 300-lt. barrels.

BOTTLE AGING: 12 months before their release.

TASTING NOTES:

Color: Bright ruby-red.

Aroma: Very fresh and mineral, with notes of juicy and vibrant red fruits, sour cherries and Chilean myrtles. It shows a great Pinot Noir typicity with its notes of herbs and undergrowth.

Palate: The wine feels refreshing, fruity and with tension, in addition to a perfect balance between its acidity and its tannins. It offers several layers of flavours and textures on the palate.

PAIRING: Chinese food, spicy or well-seasoned dishes, fish, game (duck), pasta with creamy sauces.

SERVING TEMPERATURE: Serve ideally between 13-14°C.

AGING POTENTIAL: 4 to 5 years in optimal conditions.

|ALC: 13.2° |PH: 3,57 |TOTAL ACIDITY: 5,62 g/L |RESIDUAL SUGAR: 2,27 g/L



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CHILE