

VIÑA CASABLANCA®



THE WINERY OF THE VALLEY

Céfiro COOL RESERVE

PINOT NOIR 2017

VALLE DE CASABLANCA

*Every day we are looking for a moment to break our routine,
do something different
and connect ourselves with what we enjoy the most.*

*Céfiro is the wind that clears your mind,
the thrust that moves you forward,
because it brings the cool breeze from the ocean,
the same that clears the skies of the Casablanca valley everyday.*

VALLEY AND VINEYARDS

The vineyards are located on the easternmost end of the Casablanca Valley, known as the best cold climate terroir in Chile. Located just 20 km from the Pacific Ocean, the morning sea breeze is an all-important characteristic of this valley. The soil is granite of variable depth over fractured bedrock, which allows roots to grow deep. Moderated by the ocean influence, cool temperatures allow grapes to ripen slowly and attain delicious acidity and freshness. The Casablanca Valley offers the perfect conditions for cool-climate varieties as this *Pinot Noir*.

WINEMAKING PROCESS

- ✓ Manual harvest during the crisp mornings of the Casablanca Valley.
- ✓ Bunches are carefully selected on sorting tables.
- ✓ Pre-fermentation cold maceration for 5 days.
- ✓ Alcoholic fermentation with punching down in open stainless steel tanks and pumping over in stainless steel tanks.
- ✓ Natural malolactic fermentation.
- ✓ 30% of the blend is aged in French oak barrels for 6 months.

TASTING NOTES

Cherry red robe. Fresh red fruit and floral aromas with toasted and earthy notes. Fresh mouthfeel, balanced acidity, and elegant, velvety tannins.

FOOD PAIRING

Perfect to pair with sushi and sashimi, fish tartare, vegetable quiche, caprese salad, and beef carpaccio. Serve at 16°C (61°F).



www.casablancawinery.com