

We are proud to offer Reserva wines from Estate vineyards in Chile's most compelling appellations. Taste the power and elegance of place... Taste the Best of Chile.

Reserva Pinot Noir Rosé 2016

Appellation

This new Reserva Pinot Noir Rosé is sourced from the prestigious and elegant Leyda valley. Situated at merely 5 km from the Pacific Ocean, the vineyards grow on rolling hills brushed by the marine breeze. The prevailing cold weather and extended ripening periods make it an ideal place for the production of grape varieties like Pinot Noir, Sauvignon Blanc, and Chardonnay, known for their distinct freshness and acidity.

Vinification:

- Grapes are handpicked.
- The harvest takes place in early March, when grape aromas are at their peak and pH is 3.1.
- Bunches are pressed whole, like in sparkling wine vinification. Only free-run juice is used.
- Free-run juice undergoes static decantation for 3 days for clarification purposes.
- Low temperature fermentation (12-14°C) with selected yeasts to boost aromas.
- After alcoholic fermentation, the wine stays 45 days in contact with its lees. No sulfites are added to enhance complexity and structure on the palate.

Tasting Note

Color: pale pink.

Aromas: elegant rose petal notes intertwined with hints of wild berries like blueberries and pomegranate.

Palate: mild, crunchy attack and remarkable freshness and acidity that coat the palate.

Pairing Suggestions

Perfect choice as an aperitif wine or to pair with fish like conger eel and salmon.

Ageing Potential

Drink now until 2019.

