



VISTAMAR



RESERVA

| PINOT NOIR | 2021
CASABLANCA VALLEY

VINEYARD

The grapes for this wine come from the vineyards planted in our Belén estate in the Casablanca Valley, whose soils are clayey and sandy. The climate has a strong maritime influence, which grants the valley a cool-climate condition that results in grapes with high aromatic expression and abundant freshness. The vineyard is planted at high density (10,000 plants/h) on the flat sectors of the property, with a north-south orientation and a deviation of 16°, allowing it to capture the sunlight during the cooler hours of the day. The vines are trained to the vertical shoot position and pruned according to the Guyot system.

VINIFICATION

The grapes are harvested mechanically, with the help of a berry sorting machine. Once the grapes are crushed, the must undergoes a cold prefermentativa maceration for three days at 8° C. Alcoholic fermentation, which takes place using selected yeasts, lasts about eight days at an average temperature of 23° C. We carry out traditional and soft pump-overs to achieve a delicate extraction of aromas and flavors from the skins of the grapes. Once the alcoholic fermentation is finished, the wine undergoes malolactic fermentation naturally and is stored in stainless steel tanks. 25% of the wine is aged for six months in previously used barrels before bottling.

TASTING NOTE

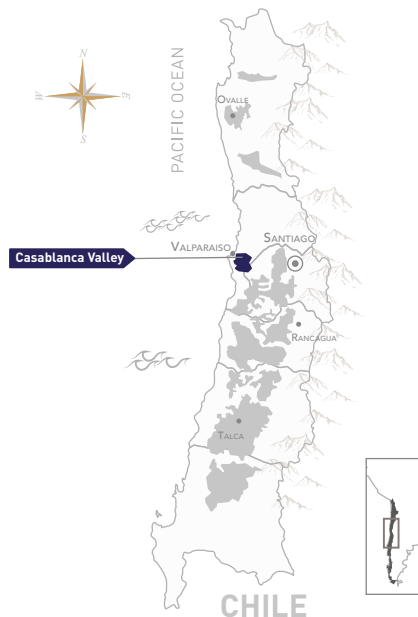
Color: violet-red with purple shades.

Aroma: fresh red fruits, such as raspberries, with subtle notes of spices, herbs and moist earth.

Flavor: of delicate body, very fresh, balanced and with a good acidity. Its notes of red berries, clove, and black chocolate remain on its soft ending with hints of roasted coffee beans.

Food pairing: aperitives, carpaccio, pasta with light sauces, Asian food.

Serving temperature: 12 - 14° C.



Origin:
Casablanca Valley

Variety:
Pinot Noir

Analysis:
Alcohol: 13.5%
pH: 3.62
Total acidity: 2.95 g/L
Residual sugar: 5.63 g/L

2021

