



2022 GRAN RESERVA PINOT NOIR

D.O. Rapel Valley
BLEND 100% Pinot Noir
WINEMAKER Jose Tomas Correa Lisoni

ABV 13.50%
RS 2.65g/L
TA 3.26g/L
pH 3.48

WINERY NOTES

Our Gran Reserva line, with a passage of 12 to 14 months in French oak barrels, brings complexity, firm structure and perfect balance. Decant for 15 minutes if possible and drink ideally at 18°C.

FOOD PAIRING

Classic French cuisine such as Coq au Vin and Beef bourguignon. Also pairs well with salmon dishes and your favorite pizza.

VINIFICATION

Fermentation between 27°C to 29°C to obtain rich color and structure. It is completed and complemented with malolactic fermentation. The wine is then aged in first, second and third fill barrels for 12 - 14 months.

WINEMAKER'S NOTES

Attractive light color with a young and bright hue. Nose with high intensity of fresh red fruit, followed by soft notes of violet. Juicy palate with vibrant acidity and well balanced, where the fruit is the protagonist. Good volume and long finish.

