



PINOT NOIR RESERVA 2005 FACT SHEET

HARVEST REPORT

The 2004-2005 growing season began with a rainy winter followed by a fresh spring that allowed a slow budding. Summer arrived later than average with high temperatures at the end of December. With the exception of the early rains, grape maturity was reached in excellent weather conditions.

TECHNICAL NOTES

All fruit for this Pinot Noir were harvested by hand at peak maturity. Traditional Burgundy vinification was used at controlled temperatures between 24° to 26°C, including plunging in open tanks. The wine matured for 12 months in French oak barrels, and was bottled without any filtration, to protect its potential to age gracefully in the bottle.

TASTING NOTES

Ruby-red colour with shades of violet. Rich aromas of red ripe fruits combined with delicate dark chocolate notes. The mouthfeel is soft, round and well-balanced with a fresh acidity which highlights its fruitiness: a long finish with subtle flavours of coffee, and well-integrated oak.

Ideal to serve at 16-18 C with lamb, venison, pork chops, cold meats and cheeses such as Parmesan, Gouda or Brie.

COUNTRY

CHILE

REGION

RENGO-UPPER REACHES OF
THE CACHAPOAL VALLEY

VARIETY

100% PINOT NOIR

VINTAGE

2005

ANALYSIS

ALCOHOL	13,5 %
TOTAL ACIDITY	4,17 g/Lt (H ₂ SO ₄)
WINE PH	3,35
RESIDUAL SUGAR	2,0 g/Lt

