

# PIONERO

## RESERVA



### Pinot Noir - Rosé 2017

CASABLANCA VALLEY

**Vineyards** The grapes come from the Belén vineyards in Casablanca, where the soils are ancient, granitic in origin, deep and with low fertility. The climate is strongly influenced by the sea, giving the valley a cold-climate identity which is manifested in grapes with great aromatic expression and plenty of freshness. The vines are planted with a north-south orientation and a deviation of 16° that allows them to capture the sunshine better in the cooler hours of the day. They are trained on a vertical espalier system with Guyot pruning. Minimal irrigation makes for a balanced development to produce high-quality grapes.

**Vinification** Once harvested, the grapes are separated from the leaves and stems, crushed, and macerated for 4 to 6 hours in pneumatic presses to obtain a must of the desired colour. After the pressing and decanting of the juice, this, now clean, is inoculated with selected yeasts to bring about alcoholic fermentation at a temperature of around 14°C. The wine is kept with its fine lees in stainless steel tanks until bottling.

**Tasting Notes** **Colour:** very bright pale pink.  
**Aroma:** forest fruits such as raspberries and strawberries with pleasant notes of flowers and a touch of spice.  
**Flavour:** reflects the aromas very well, with flavours of red fruits such as raspberries and a fresh, delicate texture.

**Serving Suggestions** **Food Pairing:** aperitifs, oriental food, fruit desserts.  
**T°:** 7° C.

### Analysis

**Alcohol:** 13%

**pH:** 3.17

**Total Acidity:** 4.19 g/L.

**Residual Sugar:** 6.82 g/L.

