

D.O.: Casablanca Valley

Variety: **Pinot Noir**  Analysis:

Alcohol: 13.5 % рН: 3.32 Total acidity: 4.75 g/L Residual sugar: 7.6 g/L

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## **PIONERO**

RESERVA

PINOT NOIR - ROSÉ | 2021 CASABLANCA VALLEY

## VINEYARD

The grapes for this wine come from vineyards planted in our Belén estate in the Casablanca Valley, whose soils of granitic origin are old, deep and of low fertility. 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 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. A slight irrigation allows us to produce high-quality grapes.

## VINIFICATION

Once harvested, the grapes are separated from their stems, crushed and macerated during four to six hours in pneumatic presses until obtaining the desired color of the must. After pressing, the juice is decanted and, once clean, is inoculated with selected yeasts to undergo alcoholic fermentation at a temperature of around 14° C. The wine is kept in stainless steel tanks with its fine lees until bottling.

## TASTING NOTE

Color: pale and very vivid pink.

**Aromas:** berries such as raspberries and strawberries, in addition to pleasant floral and spicy notes.

**Flavor:** it mirrors well the aromas of red fruits, such as raspberries, and offers a delicate and fresh texture.

**Food pairing:** aperitives, Asian food, fruit desserts.

Serving temperature: 8 - 10° C.





