

TARAPACA

GRAN RESERVA

THE GRAN RESERVA OF CHILE

TARAPACÁ GRAN RESERVA

85% PINOT NOIR
2018

D.O. LEYDA VALLEY



SERIES OF SOIL: The “Lo Vásquez” series of granitic origin, with a sandy-clay-loam texture. Located in the Coastal mountain range, the soils derive from granitic rock at different stages of weathering. These are moderately deep soils with quartz and alluvial sediments at the surface (from 10cm-50cm in depth).

YIELD: 1.5 a 1.8 kg/plant.

WINEMAKING: The grapes were manually harvested in the final week of February. When the grapes arrived at the winery, the clusters were selected and then a 3-5-day pre-fermentative maceration took place at 12°C to extract concentrated aromas and flavours. Then the alcoholic fermentation took place in stainless steel tanks and punch-downs were used to delicately extract tannins. Finally the wine was racked into French oak barrels to undergo the malolactic fermentation and 6-8 months’ ageing.

TASTING NOTES: **Appearance:** Ruby red.

Nose: Notable aromas of red fruit and spices are integrated with notes of truffles and blackberries. There are also subtle and delicate hints of toast and vanilla from the barrel-ageing.

Palate: Delicate, flavoursome and with great varietal typicity, this wine reveals notes of truffles, berries and black cherries, along with an aroma of cedar from the ageing in oak barrels. It has firm tannins that lend the wine an excellent structure and a long finish.

PAIRING:



Sushi and white meats



Mushroom risotto



Grilled oily fish such as tuna

SERVING TEMPERATURE: 14 – 16 °C.

CHEMICAL ANALYSIS: Alcohol: 14.2% pH: 3.47 Total acidity g/L (C4H6O6): 5.45 Residual sugar (g/L): 3,04