

# I8



## GRAN RESERVA

### VARIETY:

Pinot Noir

### APPELLATION:

Central Valley

### WINEMAKER:

Claudio Gonçalves Rey

### BOTTLING:

Estate bottled

### ALCOHOL:

13,5°

### VINTAGE:

2018

### Vineyards and Terroir

The grapes come from our vineyards located in Villa Alegre, 285 km south of Santiago, in Maule Valley. This place has a Mediterranean-like climate, where the winter rains are normal and the summers are dry, with marked range of temperatures between day and night. This allows the grapes to get ripe tannins, as well as excellent aromas and color concentration. Soils are a combination of sand and volcanic ash and the flat terrain gets and superb sunlight exposition.

### Vinification

The grapes were harvested at the end of March. The must was fermented in stainless steel tanks, with selected yeasts at temperatures ranging from 22° to 26°C for a period of ten to fifteen days. Before bottling, the wines are carefully stabilized and filtered to keep all the fruit.

### Notes From Our Winemaker

Our Gran Reserva Pinot Noir has an intense violet-red color. Its aroma is wide and fruity, highlighting the fresh strawberry and raspberry. In the mouth these are mixed with the toast of the wood, soft and long. Ideal as an aperitif and to accompany game birds, tuna, pasta and salads.

### Recommended Serving Temperature

Serve between 14°C - 16°C.

13,5%

ALCOHOL

3,65

PH

3,30 g/L

TOTAL  
ACIDITY

2,90 g/L

RESIDUAL  
SUGAR

14 months

OAK AGED