

# Gran Reserva

# TERRANOBLE

## PINOT NOIR 2018

**COMPOSITION:** 100% Pinot Noir

**DENOMINATION OF ORIGIN:** Casablanca Valley, sector of Las Dichas.

**SOIL:** The vines grow on granitic soils which, after a long weathering process, have turned into red clays, poor in organic matter. The plots planted with Pinot Noir have different percentages of clay, depending on the average depth of each parcel. The vines are planted on the area's gentle rolling hills.

**CLIMATE:** Cold, sub-humid Mediterranean climate, predominantly influenced during the ripening period by sea breezes or morning fogs, which favor the development of fruity aromas. Our vineyard is located in the coolest sector of Casablanca.

**VITICULTURE:** The clones used for this blend were 777 and Guillaume, with yields of 9-10 Ton/ha.

**HARVEST AND VINIFICATION:** The fruit was picked by hand during the first and third weeks of March. Coming from Casablanca's coolest sector, the grapes were harvested very early in the morning to take full advantage of the fog and thus keep the fruit at a low temperature. The bunches and the grains were manually selected and destemmed before undergoing a cold pre-fermentative and carbonic maceration of 5 days. Fermentation was carried out between 22-24°C in small lots and in 300-liter open-top barrels with very soft manual punch downs three times a day. 10 to 50% of the grapes were whole-berry fermented.

**AGING:** 8 months in concrete eggs, untoasted foudre and previously used 300-liter barrels.

**BOTTLE AGING:** 3 to 4 months before being released to the markets.

**TASTING NOTES:** Color: Bright ruby red.

Aroma: very fruity, intense, fresh and mineral, with notes of red fruits, sour cherries and strawberries. It shows a great varietal typicity, with notes of herbs and undergrowth.

Palate: delicate, refreshing, fruity and fresh, with a tense and vibrant acidity perfectly in balance with its tannins, this wine offers several aromatic layers and textures on the palate.

**PAIRING:** Chinese food, spicy or very seasoned dishes, fish, game birds (duck), pasta with creamy sauces.

**SERVING TEMPERATURE:** Serve ideally between 13 and 14° C.

**AGING POTENTIAL:** kept in optimal conditions, 4 to 5 years.

| **ALC:** 12.5° | **PH:** 3,5 | **TOTAL ACIDITY:** 5,8 g/L | **RESIDUAL SUGAR:** 1,98 g/L



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CHILE