

# TERRANOBLE

## CIVIS

From the Latin word Civis, which means "citizen". At TerraNoble, we are citizen members of our community, acting with integrity and responsibility while respecting the noble land and its people. Fresh and fruity wines from to origins: Casablanca and Maule Valleys that express the nobility of each variety.

**FRESH • FRUIT • ENJOYMENT**

## PINOT NOIR 2022

**CASABLANCA VINEYARD:** Our Reserva Pinot Noir has its origin in the area closest to the Pacific Ocean in Casablanca, one of the valley's coldest sectors. This allows a slow ripening process with only a slight reduction of acidity in the grapes.

The soils, highly influenced by the Coastal Mountains, are granitic. They have a high percentage of quartz and are scarce in organic matter. In search of high-quality wines, the vineyard was planted in high density in 2009, exposed towards north.

**HARVEST:** In Casablanca, the 2021-2022 growing season began with mild frosts during bud-break. However, and compared to past vintages, the fewer precipitations, lower

humidity, and higher temperatures allowed obtaining excellent concentration and ripeness. In relation to a normal year, harvest was brought forward in about five to seven days, resulting in intense and fruity wines.

**VINIFICATION:** Our Reserva Pinot Noir grapes were picked by hand during the last week of February, after reaching a perfect ripeness during this warm season.

They underwent a pre-fermentative maceration for 4 days and then fermented at 23 - 25 °C with daily manual punch-downs in search of a soft extraction.

40% of the blend was aged in previously used French oak barrels for six months.

**TASTING NOTE:** Fresh, delicate and elegant, this wine unfolds outstanding fresh and ripe red fruits on the nose. It feels long and refreshing on the palate, with soft tannins.

**PAIRING:** Chicken breast stuffed with roasted vegetables and Arabic rice.

**ALCOHOL:** 12,9°

**PH:** 3,59

**TOTAL ACIDITY:** 3,75g/L

**RESIDUAL SUGAR:** 2,32 g/L

