



# Reserva TERRANOBLE

## 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 NOTES

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.

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| ALC: 12.9° | PH: 3,59 | TOTAL ACIDITY: 3,75 g/L | RESIDUAL SUGAR: 2,32 g/L