



Valle de Elquí



Pinot Noir Reserva 2018

Grapes:	100% Pinot Noir
Region:	Elqui Valley
Vineyards:	Titon
Exposure:	North to South
Altitude:	1,120 feet above sea level
Soil:	Decomposed granite & some clay.
Vine Age:	10 years
Vine Density per acre:	2,000 vines per acre
Vinification Process:	Grapes are harvested by hand, de-stemmed and gently crushed, and then fermented in stainless steel tanks of 2,000 liters with manual remontage. After the alcoholic fermentation, 30% of the wine is aged in French oak barrels for six months to complete malolactic fermentation.
Aging Process:	
Alc %:	14.00%
Dry Extract:	32,30 g/l
Acid (total):	6,41 g/l
Acid (volatile):	0,90 g/l
Residual Sugar:	2,99 g/l
pH:	3.81
Tasting Notes:	This wine is a great example of Pinot Noir in an Old World Style, but made with New World fruit. The wine has a delicate aroma of black cherry and strawberry, with well integrated French oak. Medium bodied wine with soft tannins on the palate.
Winemaker:	Giorgio Flessati
Closure:	Screwcap
Food/Menu Pairing:	Pairs well with a wide range of foods and makes a great match with salmon and other fatty fish.