

— F I N C A —  
**PATAGONIA**  
— C H I L E A N W I N E R Y —

RESERVE

**Description**

**VARIETY:** Pinot Noir  
**APPELLATION:** D.O. Valle Central  
**WINEMAKER:** Claudio Gonçalves  
**BOTTLING:** Estate bottled  
**ALCOHOL:** 13, 5°

**Vineyards**

The grapes come from Central valley vineyards. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

**Climate** The Central valley region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and colour concentration.

**Vinification** The grapes were harvested by hand at first of April. The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C during a ten-day period. Its make plunged the cap 3 times perday during fermentation. After Malolactic the wine is placed in American and French oak barrels eight months. Prior to bottling, the wines are, stabilized and filtered carefully to keep all the fruit.

**Notes From Our Winemaker** Our Pinot Noir has a light Ruby colour. The smell has a ripe plum and blueberries with tobacco notes. Elegant with good balance. Its tannins are soft. A great choice to match with Tuna, duck and different kind of risotto.

**Recommended**

**Serving Temperature** Between 14° - 16°C

