



PUNTÍ FERRER
FINE WINES CHILE

RESERVA PINOT NOIR

CLIMATE

Temperate weather characterized by periodic mediterranean type of rains and large thermal variations between the day and night. In average, during winter months, 600 mm of water are concentrated in our fertile valleys.

VINICULTURE

Vineyard Age: 15 years

Conduction System: Espalier

Performance: 10 Ton / Ha

Harvest Type: Manually during the second half of April.

VINIFICATION

Fermentation: Initiated with the use of selected yeast and processed under controlled temperatures among 25°-28° C.

Extraction: Traditional pump over techniques to respect the fruit natural properties.

Maceration: Post fermentation maceration during 4-5 days.

Storage: The wine is nurtured in french and american oak barrels for 6 months.

TASTING NOTE

Visual: Cherry color with red hues.

Nose: Red berry fragrance with a smooth touch of vanilla.

Palate: Full mouth and spiced taste with a large end.

Pairing: Red meats and well seasoned plates.

Serving T°: 17 - 18°C

