

CALINA

2017 VALLE CENTRAL, CHILE PINOT NOIR RESERVA



TASTING NOTES:

The 2017 Pinot Noir has focused aromas of fresh cherry, raspberry and pomegranate with subtle floral tones of violet. On the pallet, the wine has Pinot Noir purity, crisp with bright fruit followed by lush texture and long juicy finish.

WINE FACTS:

Vineyards: Chile is made up of Regions, Sub regions, Provinces and Communes. Spanning from O'Higgins to Maule Region, Valle Central has four sub-regions: Maipo, Rapel, Curico and Maule Valleys. The grapes for the 2017 vintage were grown in our vineyards in the Cassablanca, San Antonio and Malleco which is quite south approaching the cold reaches of Patagonia.

Harvest: April 2017. Grapes were harvested at an average of 23.4°Brix.

Winemaking:

Harvest was done entirely by hand based upon taste and texture, shoot suckering, fruit thinning and green drop ensured that vines were in perfect balance. Fruit is crushed tank fermented and then transferred to French oak barrels.

2016 Blend: 100% Pinot Noir

Cooperage and Aging: 10% new barrels; 100% French Oak
Total time in barrel: 7 months

Bottling: November 2017. 1,200 cases produced.

Final bottling technical information:

pH: 3.42

TA: 6.7 g/L

Alcohol: 13.5 %

Release date: Spring 2018