

PINOT NOIR - CASABLANCA

PAR CEL ER OS

"PARCELERO" IS A LOCAL NAME FOR A SMALL GROWER OR VIGNERON AND THIS IS A TRIBUTE TO THEM. THEY PRACTICE SUSTAINABLE AND FAMILY VITICULTURE FOR GENERATIONS BUT NEVER RECEIVE ANY RECOGNITION...THAT'S WHY WE WANT THIS WINE TO BE A TRIBUTE TO THEM, THE REAL MAKERS OF THE WINE.

D.O CASABLANCA

Casablanca Valley is one of the coolest wine regions in Chile and the first one planted nearly 30 years ago. Located only 20 miles from the cold Pacific Ocean at its furthest point, it gets strongly influenced by its cooling effects. The region has a Mediterranean climate with cool misty nights and hotter days that provides excellent growing conditions for top quality cool climate varieties, including Chardonnay, Sauvignon Blanc as well as Pinot Noir.

This PARCELEROS PINOT NOIR wine, sourced from carefully selected PARCELEROS, located in the coastal range mountains of Casablanca Valley, is our attempt to bring a characteristic cool climate Pinot Noir from South America to satisfy customers who seek for exceptional wines with character and identity.

PHILOSOPHY AND WINEMAKING

Our philosophy behind the winemaking is to keep the crafted and rustic profile of the PARCELEROS.

The grapes are hand-picked by local farmers and their families; the winemaking process is simple and with minimum intervention. The wine is fermented in stainless steel tanks at low temperature and with manual pump overs over the skins "hat" to incorporate its aromas, flavors and tannins. After, the wine is aged in selected French oak for over 6 months, rotating the barrels periodically to improve the wine texture. The last stage is a 4-month bottle-aging period for the wine to settle.

All these actions allow us to create a fruity but sophisticated Pinot Noir with great character, representative of the PARCELEROS and the Casablanca Valley.

TASTING NOTES

Ruby red in color. On the nose, intense aromas of fresh strawberries and tart cherries, with notes of rose petals and wild herbs. The well-integrated oak adds elegance and complexity with lightly toasted hazelnut and vanilla notes and very gentle, rounded tannins. A vibrant palate with plenty of red fruit and a fresh finish.

TECHNICAL INFORMATION

ALCOHOL:	13,0%
PH:	3.55
TOTAL ACIDITY:	4.95 gr/l
SO2:	30 mg/l
VOLATILE ACIDITY:	0.51 gr/l
RESIDUAL SUGAR:	3.6 gr/l

