

Reserva Pinot Noir

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
PACRPN	Pacifico Sur	Chile	San Antonio
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Pinot Noir	13.5%	30% French oak, 6-8 months	Screwcap



Background

Located 100km west of Santiago and south of Casablanca, San Antonio Valley is a sub-region of Aconcagua. It is further divided into four sectors - Leyda, Lo Abarca, Rosario and Malvilla. This region is also situated in the Coastal Mountain Range, 4km from the Pacific coast, with the cool climate influencing viticulture heavily. Primarily on granite and clay soils, the vines are planted on the sloping hillsides to gain sun exposure and avoid the pockets of cool air at the bottom of the valley. However, the sea breezes do benefit the vines by preventing risk of disease and creating a long, slow ripening season which allows fantastic depth of flavour to develop. Tutunjian are a family-owned winery with vineyard sites in five different Chilean valleys - Maipo, San Antonio, Colchagua, Curicó, Maule. Tutunjian was founded in 1995 when American businessman, Edward Tutunjian visited Chile and fell in love with the country and its wines. Deciding to invest in Chilean wine, he bought his first vineyard in the prestigious Curicó Valley.

Winemaking

Hand-harvested, the grapes are macerated at low temperature prior to fermentation for three days to extract colour and aromas. Fermentation occurs in stainless steel tanks between 24-26°C for 12 days. 30% of the wine is then aged in French oak barrels for 6-8 months. The wine is blended in stainless steel tanks and aged for a further six months prior to bottling.

Tasting & Pairing

Gentle aromas of elegant red apple, raspberries and a subtle leafy note. Good weight and structure leads to a supple, juicy finish with a hint of mint.

Perfect with aromatic vegetable dishes, chicken or pork.

Sustainability & Extra Information

Vegetarian, Vegan