

PINOT NOIR

MANOS ANDINAS

· RESERVA ·



D.O. Casablanca Valley

Casablanca Valley is one of the coolest wine regions in Chile and the first one planted, located only 20 miles (30km) from the Pacific Ocean at its furthest point, being 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 handcrafted wine sourced from carefully selected farmers, located at 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 profile of the wine, in order to save the character of each component, representing its origin and the variety in the best possible way. 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 daily to improve the wine texture. The last stage is a 4-month bottle-aging period for the wine to settle. All this process allows us to create a crafted Pinot Noir with great character, representative of the variety and its origin. The evolution of this wine in the bottle should generate complex and delicious red fruits flavors, like cherries and strawberry with the time. You can save this wine for the next 3-5 years

Technical Information:

Alcohol:	13,5%
PH:	3.53
Total Acidity:	5.42 gr/l
S02:	29 mg/l
Volatile Acidity:	0.58 gr/l
Residual Sugar:	2.39 gr/l

