



**Columbine Special Reserve
Pinot Noir 2013**

Composition: Pinot Noir 100%

Origen: Due to its proximity to the cold waters of the Pacific, the Casablanca Valley enjoys cool foggy nights and crisp, cloudless days. These ideal conditions help produce wines that have earned international recognition for outstanding quality.

Harvest Information:

Origin: Casablanca Valley
Date: April 01st to 15th
Yield: 10 tons/hectare
Harvest method: Hand picked

Winemaking:

Destemming: 100%
Fermentation period: 6 days
Fermented in: Stainless steel tanks
Aging: No

Tasting Notes:

This Reserve Pinot Noir vinified with estate grapes has a bright red translucent color. On the nose are notes of blackberry, cherry and black tea perfectly meshed with a graphite texture in the mouth. This wine is medium bodied with a round persistence, healthy acidity and a soft minerality. Ideal with beef carpaccio, grilled fish, white cheese and salad.

Recommended serving temperature 12-14 °

Chemical Analysis:

Alcohol: 12.7 % by volume
PH: 3.59
Total acidity: 5.33 g/L expressed in Tartaric acid
Residual sugar: 3.21 g/L

