

RAYUN

GRAN RESERVA

PINOT NOIR GRAN RESERVA CASABLANCA 2013

This wine has a very elegant and delicate aroma profile, with aromas of strawberries, raspberries, blackberries, spices and mild and fine toasty notes. It also has good acidity and freshness. It has a very delicate structure, soft velvety tannins, which make a perfect combination and pleasant on the palate.

WINEGROWING

Harvest Year: 2013

Appellation: Casablanca Valley.

Year in which vineyards were planted: 2005

Yield: 10 tons/ha.

Month of harvest: March.

WINEMAKING

Winery: Estate Winery, Colchagua Valley

Maceration: Cold maceration for 72 hours at 8 ° C before fermentation and post fermentation maceration for 6 days to extract volume and density.

Fermentation: For 12 days, starting from low temperatures up to 24 ° C, to retain the fruity flavors and avoid over extraction of tannins.

Malolactic fermentation: Yes.

Ageing: At least six months remains in stainless steel tanks before bottling first. 30% contact with French oak for 6 months

ANALYTICAL INFORMATION

Composition: 100% Pinot Noir.

Alcohol (% vol.): 13,5

Ph: 3,5

Total acidity (exp. in gr/Lt of Tartaric Acid): 5,6

Residual Sugar (gr/Lt): 3,7

