

RAYUN

RESERVA

PINOT NOIR LIMARÍ 2013

This wine has a very nice aromatic profile, with sweet aromas of strawberries and raspberries, with some vanilla, pepper and toasted notes. It is a soft, fresh and juicy wine, with soft rounded tannins. It has a very balanced acidity, and a pleasant finish.

WINEGROWING

Varietal composition: 100% Pinot Noir

Harvest Year: 2013

Appellation: Limarí Valley

Year in which vineyards were planted: 2008

Yield: 10 tons/ha

Month of harvest: March

WINEMAKING

Winery: Estate Winery, Colchagua Valley

Maceration: No

Fermentation: 10 days, starting at low temperatures up to 24°C, in order to preserve the fruit character and avoid the tannin over extraction.

Malolactic fermentation: yes

Ageing: At least 10 months in stainless steel containers before first bottling. Contact with American and French oak for 4 months.

ANALYTICAL INFORMATION

Composition: 100% Pinot Noir

Alcohol (% vol.): 13,8

pH: 3.46

Total acidity (exp. in gr/Lt of Tartaric Acid): 5,36

Residual Sugar (gr/Lt): 2,16

