


# CASAS DEL BOSQUE

## Pinot Noir Gran Reserva

[www.casasdelbosque.cl](http://www.casasdelbosque.cl)

VARIETALS	100% Pinot Noir
VINTAGE	2018
REGION	Casablanca Valley, Central Valley, Chile
TECHNICAL DATA	Alcohol 14.5%      Total acidity 5.7 g/l Residual sugar 2.5 g/l      pH 3.6
APPEARANCE	Bright ruby red in color.
NOSE	Dried strawberries and plums on the nose, with toasted and spicy notes.
PALATE	Medium body, concentrated but balanced, with moderate tannins. Clean and slightly warm in the finish.
AGEING	At the end of the fermentation, the wine was drained into French oak barrels from second to fifth use for 12 months.
PAIRING	Ideally served between 12-14°C, with duck or other game birds; stews such as Boeuf Bourguignon; cheeses like the Gruyère, taleggio or even simple fontina.
READINESS FOR DRINKING	Drink now or keep for the next 3 to 5 years.
RATINGS	4.0  vívino
ORDER CODE	CH159

