



CASAS DEL BOSQUE

Pinot Noir Gran Reserva

www.casasdelbosque.cl



VARIETALS	100% Pinot Noir
VINTAGE	2021
REGION	Casablanca Valley, Central Valley, Chile
TECHNICAL DATA	Alcohol 13.5% Total acidity 6.2 g/l Residual sugar 2.1 g/l pH 3.6
APPEARANCE	Bright ruby red.
NOSE	The nose is complex and vibrant, aromas of red fruits combine with darker, integrated with tertiary oaky spices.
PALATE	On the palate the wine is medium bodied, with an elegant structure. Tannins are soft but impart a grip and enhance drinkability.
AGEING	The wine was drained in a mix of new and second use American barrels for 10 months.
PAIRING	Ideally served with food with a touch of spice, such as crispy duck, pulled pork or seared salmon. Perfect paring with mushrooms risotto, cooked beetroot dishes or ones that contain figs. Goat cheese as well.
READINESS FOR DRINKING	Drink now or keep for the next 3 to 5 years.
RATINGS	 
ORDER CODE	CH159