



## Caleuche Gran Reserva Pinot Noir

**100% Pinot Noir**

**Casablanca Valley**  
**Alcohol: 14%**

### Profile

Grand Reserve is the result of a very own interpretation of some of the most traditional Old World varieties. Most of all, it shows their commitment to make an impression with flavors and aromas, the strength of the fruit, a full and gentle mouthfeel, and smooth but full of character wines. This Burgundy variety reinvents itself to produce this wine of a beautiful ruby red pale, fresh ripe strawberry aromas, light spices and hints of caramel and coffee. Sweet and delicate body.

### Terroir

Casablanca, the trailblazing cold-climate wine-producing region of Chile, is known for the marine influence of the Pacific Ocean that cools off its climate, the morning fog that settles into the valley, and the old, granite-clay soils that create a rich tapestry of terroir.

### Harvest & Winemaking

**Harvest:** 100% hand harvested

**Harvest date:** Handpicked during third week of April

**Alcoholic fermentation:** Inoculation with select yeasts.

**AF temperature:** 22oC to 24oC, 100% of MLF takes place in oak by inoculating lactic bacteria strains at the end of AF.

**Aging:** 100% of the wine is aged in French oak for 5 to 6 months.

### Tasting notes

Ripe red fruits | Caramel | Coffee | Spices

### Tips

**Serving Temperature:** 14° - 16°C

**Decanting:** None

**Food pairing:** Steak tartare - Grilled vegetables - mushroom risotto

**When to drink:** between now and 2028

