

CASA VIVA

GRAN RESERVA

PINOT NOIR

Casablanca Valley
2018

Strawberries and dried plums on the nose, with hints of toast and spice. Medium bodied, concentrated but balanced, with moderate tannins. Clean and slightly warm finish. Preferably serve at 12 – 14°C.



WINE ANALYSIS

Alcohol 14.2%

pH 3.6

Total Acidity 5.7 g/L

Residual Sugar 2.5 g/L

ORIGIN Single vineyard, Casas del Bosque Estate, Casablanca

TERROIR/SOIL Red, iron-rich, granitic soils. The vineyard is 18 km from the Pacific Ocean at 250 m altitude.

VINEYARD AND CLIMATE CONDITIONS Vineyard located within the coolest, westernmost reaches of the Casablanca Valley. Grown on hillside blocks facing from north-east to north-west. Vineyards planted between 2000 and 2010, equipped with drip irrigation. Crop levels are an average of 8 tons per hectare (3.5 tons per acre).

Frequent foggy mornings, warm days and cool nights. Average temperatures in summer are 18.9°C and in winter 10.7°C. Mean diurnal shifts in March are 13.1°C. Yearly rainfall is 380 mm on average, falling mostly between May and September.

WINEMAKING All fruit is destemmed and cold soaked for 3-4 days. Spontaneous fermentation in open-topped tanks. During fermentation the vats were hand-plunged twice daily. The young wine was drained to 2nd to 5th use French oak barrels for 12 months. Racking occurs twice: once in the spring, upon the completion of malolactic fermentation, and the second time for the final barrel selection. The wine was kept in tank on the fine lees until ready for filtration and bottling. 3.400 cases produced.

APPEARANCE Mid ruby-red

SERVE WITH Ideally served at 12-14°C with duck and other game birds, casseroles or stews like beef bourguignon. Cheeses like gruyere, taleggio or fontina.

