



PURA 8 PINOT NOIR GRAND RESERVE 2010

ORIGIN

Rapel Valley – VI Region - Chile

BLEND COMPONENT

Pinot Noir: 100%

METHOD

Our Pura 8 oenologist carefully selects grapes according to their aromatic qualities given by sun exposure, climate, soil and age of the vines. The pruning, leaf removal, irrigation and thinning happens under the most delicate procedures selecting only the best grapes. Afterwards, the grapes are poured into large stainless steel tanks for 7 days to increase the temperature and begin the fermentation process.

AGEING

After fermentation, the Pinot Noir Grand Reserve is placed in 225 L French oak barrels where malolactic fermentation takes place. For a period of 12 months, the wine will go through a maturing and stabilization process. The process is completed when it is bottled and stored in a cellar under a temperature controlled environment for 6 months.

TERROIR

Soil Type: Volcanic, alluvial

FERMENTATION

The main fermentation evolves at a controlled temperature of 24 - 30 °C (75 - 86 °F) for a period of time until the density level indicates the complete fermentation of sugars. Fermentation takes place in small tanks of 5,000 liters.

TASTING NOTES

The color is a pale ruby red color with delicate aromas of black fruits and flowers. Light bodied wine with raspberry, cherry and plums notes balanced by herbal hints of rose and soft tannins. Ideal to balance with rich foods such as tuna fish, salmon, duck, sushi and pasta.

TECHNICAL ANALYSIS

Alcohol: 12.5 Vol %

