



Casablanca Valley Aires de Casablanca – Reserva Pinot Noir

Aires de Casablanca is the ultimate expression of Chile's coastal character. Crafted near the Pacific, sea breezes and morning mists cool the vines to produce wines of vibrant vitality and crisp acidity. Pure, mineral, and effortlessly refined.

Region:

The grapes come from the Casablanca Valley. Located only 30 km from the Pacific Ocean, the valley benefits from the ocean's influence, which regulates daily and night-time temperatures. This slow ripening process gives the wines a concentrated and naturally fresh flavour.

VARIEDAD:
Pinot noir

ESTILO:
Still wine

GRADUACIÓN ALOHÓLICA:
12.5 %

RECOMENDACIÓN DE SERVICIO:
Best served at 14°C.

Notas de cata

Strawberries and fresh red fruit, cherries in syrup and tea leaves, elegant and complex. Smooth and elegant on the palate, full and persistent. Rich, broad and juicy on the lingering finish.

Maridaje

It pairs perfectly with pasta dishes, mushroom risotto, duck confit, oily fish, cheeses, mild red meats and spicy dishes.

Información técnica

The harvest is precisely timed to ensure the grapes reach peak ripeness. After rigorous selection, the grapes are destemmed and left for 24 hours at 12°C. Fermentation occurs at moderate temperatures, around 22-24°C, to fully unleash the grapes' aromatic potential and colour. After malolactic fermentation, the wine is left on its lees for a few months to round out its character and express its full fruity profile.