



# Patagón

## RESERVE

### PINOT NOIR

APPELLATION	Central Valley
ALCOHOL	13.5% by Vol.
TOTAL ACIDITY	4.5 ± 0.3 g/L (expressed as Tartaric Acid)
RESIDUAL SUGAR	< 4 g/Lt

#### CLIMATE

Cool temperate climate with a Mediterranean rainfall regime, moderately warm summers (influence of the Andes Mountains) and very rainy winters. Vineyards are located slightly closer to the Pacific Ocean and therefore receive coastal breezes that help keeping cool temperatures during summer.

#### VITICULTURE

**Year of Plantation:** 2005

**Density:** 3,330 plants/hectare (1,350 plants/acre)

**Trellis System:** Vertical Shoot Positioning

**Yield:** 12 tons/hectare (4.9 metric tons/acre)

**Harvest method:** Hand picking, with double selection in vineyard, in the second half of March.

**Soil:** Shallow alluvial soils of sandy loam texture; rocky subsoil composed of boulders and rounded rocks in a sandy matrix.

#### WINEMAKING

**Maceration:** 14-16 days.

**Fermentation:** Fermentation starts with active dry yeast (Bayanus) developing at 18°C to 20°C (64° to 68° Fahrenheit), with traditional pumping-over and punching.

**Aging:** Wine aged over its lees in contact with French oak for 6 months.

#### TASTING NOTES

**Appearance:** Bright red color with garnet highlights.

**Nose:** Expressive nose of strawberry, clove, spices and cedar.

**In mouth:** Juicy palate with sweet spices, red fruits and smoky notes in the finish.

#### PAIRING RECOMMENDATION

Pork loin with wine sauce.