



# TERRAMATER®

*Vineyard Reserve*



## Pinot Noir

LEYDA / CHILE

### Tasting notes

- **Colour:** Cherry red.
- **Aromas:** Aromas of red and black fruits such as strawberry, andano raspberry
- **Taste:** Fresh wine with soft tannins, balanced, with good persistence
- **Pairing::**
  - Fatty fish such as tuna / salmon.
  - Grilled vegetables such as asparagus and/or zucchini
  - Soft cheeses such as brie, goat cheese

Recommended serving temperature: 13°C (55°F)

### Vineyard

- **Vine:** Vines of 20 years.
- **Soil:** Sandy clay soil.
- **Climate:** Mediterranean with maritime influence.
- **Harvest:** Season with low temperatures and slow maturity, a cold vintage with low yields. Low temperatures from the second week of January. Harvest later than usual starting the first week of March.

### Winemaking

- **Fermentation:** Cold maceration for 3 days, fermentation with selected yeasts
- **Aging:** 15% tube aging in French oak barrels for 4 - 6 months

### Laboratory analysis

- **Alcohol:** 13,47 %
- **Residual sugar:** 3.96 g/l
- **Total acidity:** 4.94 g/l
- **pH:** 3,5

