CABINA '56



"CABINA '56", commemorates the first pick-up truck owned by Vicente Aresti A., which was used for many years during each harvest. This truck model had a great distinctive feature of having a great cabin, so from the start it was called "THE CABIN".

WINEMAKING:

The grapes were cleaned from leaves, softly crushed and underwent a pre-fermentation maceration for 5 days at 10 °C. Then the alcoholic fermentation took place in open top tanks. During this period cap movements and pump overs were done manually. Malolactic fermentation took place in French oak barrels (30% first use / 70% second and third use barrels), where the wine was kept for 8-10 months before bottling.

TECHNICAL INFORMATION:

APPELLATION : Curicó Valley
VARIETIES : 100% Pinot Noir

ALCOHOL : 13%



PINOT NOIR RESERVA

CURICÓ VALLEY

TASTING NOTES:

Bright color with good intensity. Pleasant aromas of mature black fruits with notes of black cherry, plums and ripe strawberries, together with some cinnamon and vanilla hints. Tasty in the palate with good concentration and a finish marked by delicate notes of strawberries. A medium bodied wine with a nice volume and long-lasting ending.

FOOD PAIRING:

The perfect match for smoked ham and grilled salmon. Also try it with white cheeses or salads.