

ESTATE SELECTION

ARESTI

— PASION FAMILIAR —

PINOT NOIR CURICÓ VALLEY

OUR OWN VINEYARDS LOCATED
AT THE HEART OF THE CURICÓ
VALLEY GIVE BIRTH TO THESE
FRESH, EXPRESSIVE AND YOUNG
WINES THAT OFFER AN HONEST
REFLECTION OF THEIR ORIGIN
AND THE CHARACTERISTIC
STYLE OF ARESTI WINERY.

TECHNICAL INFORMATION:

APPELLATION : Curicó Valley
VARIETIES : 100% Pinot Noir
ALCOHOL : 13%



ORIGIN:

This premium Pinot Noir is made from grapes grown in our own vineyards in the Curicó Valley, in the Peñaflores estate located close to Río Claro. The grapes were hand picked in April, after a long ripening season. The vineyard is conducted in T trellis system with controlled yields between 6 8 tons/ha. The vineyard management was oriented to achieve a completely ripe fruit with high concentration and typicity.

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 10 months before bottling.

TASTING NOTES:

One of our most popular varieties, you'll find our Pinot Noir both and juicy. Bright aromas of strawberry, cherry and warm spices fill your nose and sensational fruit character comes thought on sip one. One of the most versatile reds we produce, this wine pairs well with seafood and meat alike

FOOD PAIRING:

The perfect match for smoked ham and grilled salmon. Also try it with white cheeses, salads, sushi or simply on its own.