

# ESTATE SELECTION

## PINOT NOIR - CURICÓ VALLEY

ARESTI  
— PASION FAMILIAR —

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.

### ORIGIN:

This Pinot Noir is made from grapes grown in our own vineyards in the Curicó Valley, in the Peñaflor 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 on 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.

### TECHNICAL INFORMATION:

APPELLATION: Curicó Valley

GRAPE VARIETIES: Pinot Noir

ALCOHOL: 13%

