

VILLARD

FINE WINES

Grand Vin

Le PINOT NOIR | 2015

CASABLANCA VALLEY: Located between the Coastal mountain range and the Pacific Ocean, it enjoys a unique micro-climate with cool sea breezes, which extends the ripening period of the grapes, giving them the perfect balance of sugars and acids. The Casablanca Valley is recognised as Chile's premium cool climate viticultural region.

TECHNICAL DATA

≫ VARIETY: 100% Pinot Noir

HARVEST: By hand

DENOMINATION OF ORIGIN: Casablanca Valley

VINIFICATION: This wine is the result of various lots of Pinot Noir vinified in small tanks. There was an avarage of 8 days of maceration at 8°C prior to fermentation, followed by 9 days fermentation with "pigeage & pump overs", then maceration for another 7 days. After fermentation the wine was aged in barrels for 10 months. Only the best barrels were selected to make this wine.

COLOR: Beautiful bright strawberry red.

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AROMA: Fresh berries such as strawberries, well intergrated French oak.

 $\ensuremath{\mathsf{TASTE}}\xspace$ Good complexity between fruit and oak, with an extremely good, long finish.

AGEING: Although perfectly balanced for current drinking, further bottle ageing would yield an even more complex wine.

ALCOHOL: 14.5%

CORK: Natural

PACKAGING: Packaged in a 750ml Burgundy style dark brown punted bottle.

Safra 2012. Decanter Wine Day em 16/05/2018. Hotel Radisson.

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