

# 7COLORES

## GRAN RESERVA PINOT NOIR - SEMILLÓN 2016

**VINTAGE:** 2016

**DENOMINATION OF ORIGIN:** Casablanca Valley

**COMPOSITION:** 96% Pinot Noir, 4% Semillon

**ALCOHOL:** 13,5% vol.

**PH:** 3,5

**TOTAL ACIDITY:** 5,5 g/l

**AGEING:** An average of 6 months in French oak barrels

### CONCEPT:

All the wines of our Gran Reserva range incorporate small portions of non-traditional white grapes as a way of enhancing the typical characteristics of the wine's main variety.

### VINEYARD OF ORIGIN:

The grapes for this wine are sourced from our own vineyards located in the area of Lo Ovalle, one of the coldest within the Casablanca Valley. It was planted in 2003 on soft slopes that range in height between 270 and 380 m.a.s.l., and are trained to the vertical shoot position. This allows to benefit from different exposures and orientations, thus achieving a great diversity of expressions in the grapes. Due to its nearness to the Pacific Ocean, the vineyards receive the influence of the sea in forms of fresh breezes and the usual morning fogs.

### HARVEST NOTES:

Due to the presence of the El Niño phenomenon in front of Chile's Central Zone, winter of 2015 had been much dryer and less cold than expected. Towards spring, however, it became perceptible that temperatures started to decline with regards to the historical records, with increase of rainfall and cloudiness, creating a condition that persisted throughout great part of summer. In the Casablanca vineyards, the higher relative air humidity caused a drop in the grape production. These conditions lead to wines of amazing quality, that stand out for their good acidity and moderate alcohol levels.

### TASTING NOTES:

Of a nice and bright ruby-red colour, this wine shows medium concentration in the glass. Clean and intense on the nose, it delivers aromas of myrtle, unripe peaches and strawberries, with an additional soft herbal touch. Very juicy on the palate, it is characterized by an expression of red ripe fruits that complement well with its soft tannins and its good structure that comes from its ageing in wood. Light bodied, it offers a long and pleasant ending.

Recommended serving temperature: between 12 and 15° C

