



RESERVA 2021



7Colores: is a beautiful little bird from Chile and the only in the world that has seven colors.

Chile is unique in many others ways too, and we aim to realce the unique quality of Chilean fruit in each wine we craft, based on innovation and always daring to go beyond the traditional boundries in every wine we make...

TASTING NOTE

Color: very bright pale pink.

Aroma: forest fruits such as raspberries and strawberries with pleasant notes of flowers and a touch of spice.

Taste: reflects the aromas very well, with flavours of red fruits such as raspberries and a fresh, delicate texture.

Food Pairing: aperitifs, oriental food, fruit desserts.

T°: 8 - 10°C.

VINEYARD

The grapes come from the Belén vineyards in Casablanca, where the soils are ancient, granitic in origin, deep and with low fertility. The climate is strongly influenced by the sea, giving the valley a cold-climate identity which is manifested in grapes with great aromatic expression and plenty of freshness. The vines are planted with a north-south orientation and a deviation of 16° that allows them to capture the sunshine better in the cooler hours of the day. They are trained on a vertical espalier system with Guyot pruning. Minimal irrigation makes for a balanced development to produce high-quality grapes.

VINIFICATION

Once harvested, the grapes are separated from the leaves and stems, crushed, and macerated for 4 to 6 hours in pneumatic presses to obtain a must of the desired colour. After the pressing and decanting of the juice, this, now clean, is inoculated with selected yeasts to bring about alcoholic fermentation at a temperature of around 14°C. The wine is kept with its fine lees in stainless steel tanks until bottling.



Origin	2021
Casablanca Valley	Harvest
Variety:	Alcohol: 13,5%
85% Pinot Noir	pH: 3,32
15% Cinsault	Total acidity: 4,75 g/l
	Residual sugar: 7,6 g/l