



PUNTÍ FERRER
FINE WINES CHILE

R E S E R V A

PINOT NOIR

D.O. -



CLIMATE

Warm temperate climate with a Mediterranean rainfall pattern, marked by significant temperature variations between day and night. Annual precipitation averages 750 mm, concentrated during the winter months.

VITICULTURE

Vineyard Age: 10 years

Training System: Trellis

Yield: 10 Tons/Ha

Harvest Type: Manual harvest in the second half of March.

Location: Maule

VINIFICATION

Fermentation: Initiated by selected yeasts.

Fermentation takes place at controlled temperatures between 25 - 28°C.

Extraction: Traditional pump-overs, respecting the inherent characteristics of the fruit.

Maceration: Post-fermentation maceration for 4 - 5 days. Complete Malolactic Fermentation.

TASTING NOTE

Visual: Cherry color with red reflections.

Nose: Aromas of red berries with a subtle touch of vanilla.

Palate: Full-bodied, spicy, with a long finish.

Pairing: Rice dishes, pasta, white meats, vegetables.

Service T°: 14°C



AGED IN FRENCH
AND AMERICAN OAK
BARRELS FOR 6
MONTHS

RESIDUAL
SUGAR <3,5 g/L

ALCOHOL 13,0%



Mesa de cata
La CAV 2024