


CASAS DEL BOSQUE

Pinot Noir Gran Reserva

www.casasdelbosque.cl



VARIETALS	100% Pinot Noir
VINTAGE	2023
REGION	Casablanca Valley, Central Valley, Chile
TECHNICAL DATA	Alcohol 13.5% Total acidity 5.8 g/l Residual sugar 2.8 g/l pH 3.6
APPEARANCE	Color is dark ruby and concentrated.
NOSE	On the nose aromas of strawberries and raspberries combine with darker fruit and are integrated with tertiary oaky spices.
PALATE	On the palate the wine is medium bodied, with an elegant structure. Tannins are soft but impart a grip and enhance drinkability, with structure and potential to evolve.
AGEING	The wine was drained in a mix of new and second use American barrels for 10 months.
PAIRING	Ideally served with food with a touch of spice, such as crispy duck, pulled pork or seared salmon. Perfect paring with mushrooms risotto, cooked beetroot dishes or ones that contain figs. Goat cheese as well.
READINESS FOR DRINKING	Drink now or keep for the next 3 to 5 years.
RATINGS	3.9  ★★★★★
ORDER CODE	CH0159