

# ECHEVERRIA

## GRAN RESERVA

### PINOT NOIR 2020



ECHEVERRIA®

*Family Wines*

“This elegant Pinot Noir combines aromas of strawberries, black cherries and raspberries with hints of chocolate and mocha. The palate is round and soft, with refreshing acidity and balanced fruit.”

Roberto Echeverría Jnr, Chief Winemaker



#### ORIGIN:

Chile  
Bio Bio Valley



Entre Cordilleras Areas

#### GRAPE VARIETY:

Pinot Noir grapes from cool climate region.

#### HARVEST:

April 15th, 2020.

Hand picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

#### WINEMAKING:

✓ Vegetarian

✓ Vegan

- Cold skin maceration at 5°C for 4 – 5 days prior to fermentation.
- Fermented to dryness in 15.000 liter stainless steel tank for 10 - 12 days at 26-29°C controlled temperature with select yeasts.
- Maceration for 5 days after fermentation.
- 100% malolactic fermentation.
- 75% aged in French oak barrels for 6 months.

#### ANALYTICAL DATA: (approximate data)

Alcohol:	14	% by vol.
Total Acidity:	5.4	grams per liter (Tart.)
Residual Sugar:	2.5	grams per liter
pH:	3.4	

#### SERVING T°:

Serve between 10° and 14°C.

#### CELLARING ABILITY:

At least 6 years



Sustainable Winery  
ISO 9001-HACCP

#### KEY DESCRIPTORS:

Fruity – Easy Drinking – Fresh – Expressive – Well balanced – Elegant