

■ SIBARIS RESERVA ESPECIAL - PINOT NOIR



ORIGIN

Santa Ana Estate, Talagante, Maipo Valley.

VINEYARDS

Terrain: The soil's origin is alluvial, with an average texture, loamy to sandy loam and well drained. The land is flat, of average depth and moderately fertile.

Climate: The climate is sub-humid Mediterranean. Winters are mild; summers are temperate and dry, with cool nights. These conditions ensure a production of healthy grapes, delicately textured and with a prominent aroma. Annual rainfall averages 350 mm.

VINIFICATION

Reception: The grapes are grown on a special "terroir" in our vineyards, with 20-year old rootstocks. After being received in our warehouses, the grapes were de-stemmed before being crushed. The juice was then placed in cold maceration, with skins, and left to soak at 5⁰ C. for 72 hours.

Fermentation: After raising the temperature of the juice, it was inoculated with selected yeast and left to ferment at 26⁰ and 28⁰ C. for a 7-day period, with daily "push downs" in order to extract color and body.

PRODUCT DESCRIPTION

This wine was made with selected 100% Pinot Noir grapes grown in our Santa Ana Estate vineyards. It was elaborated, harvested and selected with mature grapes. After being carefully aged in Oak casks, it was then bottled and stored in our cellars until it reached maturity.

It has an elegant medium intensity clay colour with an aroma enhanced by fruit notes. This Pinot Noir is ideal with red meats, poultry and mild cheese.

WINEMAKER

Hernán Amenábar.

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