

RESERVA ESPECIAL

# MAYCAS DEL LIMARÍ

## Pinot Noir 2014

### VARIETY

100% PINOT NOIR

### ORIGIN

SAN JULIÁN AND QUEBRADA SECA VINEYARD, LIMARÍ VALLEY.

### CLIMATE

SEMIARID WITH COASTAL INFLUENCES.

### SOIL

ALLUVIAL, WITH RED CLAY LOAM. POOR IN ORGANIC MATTER, WITH ROUND STONES, CALCAREOUS ELEMENTS AND GOOD PERMEABILITY.

### AGING

10 MONTHS IN FRENCH OAK BURGUNDIAN BARRELS.  
18% NEW BARRELS.

ALCOHOL 13,5%

PH 3,40

ACIDITY 5,69

### WINEMAKER'S NOTES

COLOUR: DELICATE DEEP RED.

AROMA: SHOWS MASSIVELY CONCENTRATED CHERRY, RASPBERRY AND CHARACTER

PALATE: REFINED TEXTURE AND COMPLEX FLAVORS OF CHERRIES, RASPBERRIES, LICORICE WITH A NOTABLE STRUCTURE. FEELS SO LUSH, FINE AND DELICATE

ENJOY WITH: SEALED TUNA, CREAM CHEESE, MUSHROOM, RISSOTTO AND DRY FRUITS

*(CELLARING POTENTIAL: DRINK NOW THROUGH 2019)*



CHILE