



MIRADOR SELECTION

PINOT NOIR 2007

ORIGIN

▫ The grapes are sourced from the Casablanca Valley situated 45km from the Pacific Ocean. The cool microclimate allows the fruit to obtain optimum maturity and retain natural acidity important in the production of high quality wines.

HARVEST

| | |
|-----------------|------------------------|
| ▫ D.O | Casablanca Valley |
| ▫ Clon | Valdivieso |
| ▫ Date | March 28 th |
| ▫ Yield | 4 TON/ha |
| ▫ Grape picking | Hand Picked |

WINEMAKING

| | |
|-----------------------|---------------------|
| ▫ Destemming | 100 % |
| ▫ Tanks | Stainless Steel |
| ▫ Fermentation period | 14 days |
| ▫ Aging | 12 months in barrel |

CHEMICAL ANALYSIS

| | |
|------------------|------------------------|
| ▫ Alcohol | 13,5 |
| ▫ PH | 3,54 |
| ▫ Total acidity | 5,55 g/L tartaric acid |
| ▫ Residual sugar | 4,5 g/L |

TASTING NOTES

▫ Light ruby red in color with purple hues on the edge. On the nose, the wine presents notes of cherry and rosemary and rhubarb. A light bodied wine with flavors of cherries and mature raspberry. Sweet and silky tannins on the finish, with excellent persistence.

