



Columbine Special Reserve

PINOT NOIR 2013

COMPOSITION

- Pinot Noir 100%

ORIGIN

Due to its proximity to the cold waters of the Pacific, the Casablanca Valley enjoys cool foggy nights and crisp, cloudless days. These ideal conditions help produce wines that have earned international recognition for outstanding quality.

HARVEST INFORMATION

- Origin Casablanca Valley
- Date April 01st to 15th
- Yield 10 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100 %
- Fermentation period 6 days
- Fermented in Stainless steel tanks
- Aging No

TASTING NOTES

This Reserve Pinot Noir vinified with estate grapes has a bright red translucent color. On the nose are notes of blackberry, cherry and black tea perfectly meshed with a graphite texture in the mouth. This wine is medium bodied with a round persistence, healthy acidity and a soft minerality. Ideal with beef carpaccio, grilled fish, white cheese and salad. Recommended serving temperature 12-14° C.

CHEMICAL ANALYSIS

- Alcohol 12.7% by volume
- pH 3.59
- Total acidity 5.33 g/L expressed in Tartaric acid
- Residual sugar 3.21 g/L



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