



MIRADOR SELECTION



PINOT NOIR 2013

COMPOSITION

- Pinot Noir 100%

ORIGIN

The grapes are sourced from the Casablanca Valley situated only 28 km from the cool breezes of the Pacific Ocean. This unique microclimate allows the fruit to obtain optimum maturity while retaining natural acidity important to the production of fine wines.

HARVEST INFORMATION

- Origin Casablanca Valley
- Date April 15th to 30th
- Yield 10 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100%
- Fermentation period 5 days
- Fermented in Stainless Steel tanks
- Aging No

TASTING NOTES

This Pinot is cherry red with ruby tints, translucent and shiny. On the nose with notes of ripe red fruits as cherry as well as nutmeg, damp earth and a nice black tea. Refreshing, balanced acidity, soft tannins and medium persistence. Ideal with merquén salmon, chicken salad with honey sauce and curry or a simple risotto. Recommended temperature between 12-14°C to serve.

CHEMICAL ANALYSIS

- Alcohol 13.9% by volume
- pH 3.50
- Total acidity 5.5 g/L expressed in Tartaric acid
- Residual sugar 3.1 g/L

WILLIAM COLE VINEYARDS

Fundo El Rosal s/n, Casilla 76, Valle de Casablanca, Chile
Tel: 56-32-215-7777 Fax: 56-32-215-6606 wcv@wcv.cl -
www.williamcolevineyards.cl