



MIRADOR SELECTION



PINOT NOIR 2015

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 12 tons/hectare
- Harvest method Hand picked

WINEMAKING

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

TASTING NOTES

This Pinot Noir yields a translucent red cherry color with blond tints. On the nose are notes of ripe red fruits like strawberries and black tea, graphite and moist soil. Persistence and medium body in mouth with fresh, round, delicate tannins. Ideal with risotto of mushrooms, crab chowder, light fish or saved to accompany dessert.

Recommended serving temperature 12-14°C, decant.

CHEMICAL ANALYSIS

- Alcohol 14% by volume
- pH 3.62
- Total acidity 5.77 g/L expressed in Tartaric acid
- Residual sugar 3.12 g/L

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