



## Pinot Noir Gran Reserva

*The Alta Tierra wines are made in small volumes on the Viña Falernia Estate, which was planted by cousins Aldo Olivier and Giorgio Flessati in 1995. Perfectly situated in a stunning location on the southern borders of the Atacama Desert. The vineyards face the mountains, ocean and the desert and benefit from a unique microclimate, where clear skies and pure, intense sunlight ripen and intensify the fruit of all the wines.*

Varietal Composition:	100% Pinot Noir
Closure:	Traditional cork
Bottle:	750ml, Bordeaux bottle
Origin:	D. O. Valle de Elqui
Harvest method:	100% handpicked into small bins of 15 kg.
Vinification:	The grapes are handpicked from our Titon vineyard, gently crushed and then cold macerated prior to fermentation on the skins in small 2000 liter tanks. The malolactic fermentation and subsequent maturation of the wine takes place in French oak barrels.
Tasting Notes:	Alta Tierra Pinot Noir is an elegant fruit driven wine with delicate aromas of black cherry and summer berries with a well-integrated French oak (hints of spice). Elegant silky tannins on the palate with long, toasty finish.
Serving temperature:	Should be served relatively cool at about 17° C (63°F).
Pairing:	Pairs well with salmon or various styles of risotto.
Alcohol Content:	14% by vol.

VIÑA FALERNIA S.A.  
Ruta 41 Km 52 Cruce Gualliguaica, Vicuña – IV Region – Chile  
Phone: +56.51.2412260 E-mail: [info@falernia.com](mailto:info@falernia.com)  
[www.falernia.com](http://www.falernia.com)