

# NUMBER ONE

## ESTATE



### Pinot Noir Reserva

<i>Varietal Composition:</i>	100% Pinot Noir
<i>Closure:</i>	Screwcap
<i>Bottle:</i>	750ml, Burgundy bottle
<i>Origin:</i>	D. O. Valle de Elqui
<i>Harvest method:</i>	100% handpicked into small bins of 15 kg.
<i>Vinification:</i>	Grapes are de-stemmed, gently crushed, and then fermented in stainless steel tanks of 2,000 liters. After fermentation 30% of the wine is aged in French oak barrels for 6 months to complete malolactic fermentation.
<i>Tasting Notes:</i>	The wine has a delicate aroma of black cherry and strawberry with well integrated French oak. It is medium bodied with elegant tannins on the palate.
<i>Serving temperature:</i>	17-18° C.
<i>Pairing:</i>	Pairs well with salmon, duck, light pizzas and roasted vegetables.
<i>Alcohol Content:</i>	14.5% by vol.