



## SIERRA BATUCO PINOT NOIR RESERVA

Composition : 100% Pinot Noir  
Appellation : Maule Valley, Chile  
Origin : Vineyard Batuco  
Ageing Potential : It is ready to enjoy now, and will continue to develop favorably in bottle for up to 5 years if stored in a cool and dark place.

Soils : Deep alluvial clay and sand, low to medium fertility.  
Topography : Hilly.  
Climate : Warm and dry Mediterranean climate. Long, dry summers, temperatures moderated by cooling influence of the Pacific Ocean. Rainy winters.

Harvest : The grapes were handpicked and cold macerated for 6 days, then fermented in stainless steel tanks between 26°-28°C (79°-82°F) for 15 days. Part of the wine was fermented in in small open-topped tanks and manually punched down during fermentation. The wine was then aged in french oak barrels for 8 months.

Tasting Notes:  
Earthy, dry and leathery on the nose, with briny red fruits aromas. Flavors of tea, brandied black cherry, spice and oak flavors turn chocolaty on the finish.

*Sierra Batuco is a pioneer in this newly discovered viticultural zone of Chile.  
Our wines reflect the freshness of the climate and the concentration of slowly matured grapes.  
In our Reserva range you will find full-bodied oak-aged wines with structure, concentration and exciting complexity.*

SIERRA BATUCO  
RESERVA  
ESTATE BOTTLED  
*Pinot Noir*

VALLE DEL MAULE  
*Pioneering wines from Chile's coastal frontier*  
CHILE

TEMPERATURE PAIRING FOOD



For more information:



www.SIERRABATUCO.com