



## CANTALUNA PINOT NOIR

<b>Region of Production</b>	Central Valley
<b>Wine Colour</b>	Red
<b>Alcohol</b>	13%
<b>Grape Variety/Varieties</b>	100% Pinot Noir
<b>Tasting Note</b>	On the nose, ripe fruit and spice aromas are found. On the palate the ripe fruits take on a jammy quality and the long finish shows a touch of vanilla and leather.
<b>Viticulture</b>	VSP (Vertical Shoot Position). The fruits were harvested by hand, transported to the cellar in 400Kg. bins, destemmed and pressed prior to fermentation.
<b>Vinification</b>	Fermentation takes place in inox tanks with a temperature range of between 25° and 28°C. There is a period of post-fermentation in french and american barrels.
<b>Residual Sugar Level</b>	2,35 g/l
<b>Total Acidity</b>	5,29 g/l
<b>Oaked/Unoaked</b>	5% Oaked
<b>Bottle Size(s) Available</b>	750 ml
<b>Closure</b>	Natural Cork

PRODUCT OF CHILE

*Cantaluna*

PINOT NOIR  
CENTRAL VALLEY

2008

Alc. 13% by vol.

750 ml.