

LA PALMA®

ESTATE BOTTLED



PINOT NOIR 2022

La Palma Reserva are wines made from selected fruit from our own vineyards that offer varietal expression in perfect harmony with the complexity that comes with the presence of oak. This collection of estate bottled wines offers the perfect opportunity to appreciate the potential of Chile and Cachapoal as a world-class denomination of origin.

WINE OF CHILE

VINEYARD REGION PEUMO, CACHAPOAL VALLEY

100% PINOT NOIR



Maturation

A percentage of this wine was aged in first, second and third year oak barrels for six months in french barrels.



Nose

Spicy, full of red fruit, with aromas of sour cherry, strawberries and plums, the wine opens up in the glass showing an earthy character reminiscent of the low forest or mushrooms.



Palate

A fresh and lively Pinot Noir, its texture is friendly and leaves a slight smoky aftertaste at the end of the mouth.



Food Matches

An ideal wine for grilled mushrooms or mushrooms, but it also has the versatility to accompany charcuterie and blue fish. Serve between 16 and 17 degrees and drink from today to 2022



Storage temperature Optimal 15°C

ALC/VOL: 13% ACIDITY: 5,27 g/l(tartaric acid)

MR: 1,8 PH: 3,44



