



BAJO SIETE

RESERVA

PINOT NOIR

2016

WINEMAKER'S NOTES

The fruit was picked between the third week of March and the second week of April. Upon arriving at the cellar it was destemmed but not crushed to prevent excessive breakage of the berries and pips. All of the lots of Pinot Noir underwent a 5–6-day pre-fermentation cold maceration at 10°C. The temperature was then raised to 25°C to extract color and aromas without an excessive increase in undesired tannins. The temperature was then lowered, and most of the fermentation took place at 20°–22°C to protect the variety's delicate aromas and achieve gentle extraction of the phenols in general. It was also important to gently moisten the cap 2–3 times per day at an intensity determined in accordance with the stage of fermentation and to achieve the desired objectives. Total maceration time was 15–20 days. Malolactic fermentation took place during aging. Finally the wine was gently filtered prior to bottling.

AGING

50% of the final blend was aged in previously used French and American oak barrels for 6 months.

HARVEST REPORT

The 2015–2016 season began with a cold, dry spring with average temperatures that were lower than in a normal year and rain that fell at the end of the season. Summer temperatures were higher, but autumn was also cold and wet. All of this resulted in reduced yields and slow phenological development throughout the entire season, which finally resulted in a delayed harvest, lower alcohol levels, and higher acidity.

The red wines in general are very fresh and fruity with intense aromas and moderate alcohol levels.

TASTING NOTES

Bright ruby-red in color with the variety's characteristically moderate intensity. Tremendous aromatic intensity with notes that recall sweet and tart red fruits such as strawberries, raspberries, and cherries over a sweet backdrop that comes with time in oak barrels. The palate is refreshing, fruity, and very smooth with good volume and round tannins. The tremendous acidity balances the wine with its fruity sweetness and ends with a long and pleasing finish.

FOOD PAIRING

Fatty fish such as salmon or tuna, rare or raw red meats such as tartare or beef carpaccio, white meats, and especially duck.

Appellation:	Maule Valley
Vineyard:	San Rafael
Location:	San Rafael
Composition Varieties:	100% Pinot Noir
Alcohol:	12,5°
pH:	3,37
Total Acidity:	5,2 g/L
Residual Sugar:	3,65 g/L

