

# CASTILLO DE MOLINA

## ❖ PINOT NOIR | 2013

100%..... Pinot Noir.

*Subtle*

### Color

Bright ruby-red color of low intensity.

### Aroma

Small red fruits such as sour cherry and raspberry are present, with light touches of vanilla and caramel as a result of the oak aging.

### Palate

A fresh, fruity wine, with balanced acidity. Smooth, delicate and harmonious tannins provide a persistent finish.

## ❖ ANALYSIS

Alcohol	14,4
pH	3.5
Residual Sugars	3.6 g/L
Tartaric Acid	5.68 g/L (C4H6O6)
Volatile Acidity	0.7 g/L

## ❖ SERVING SUGGESTIONS



Smoked  
Turkey



Asian  
Cuisine

14-15°C  
57-59°F



Sea Bass /  
Swordfish



Lobster

## CURICÓ VALLEY

### Origin

The Pinot Noir grapes used to make this wine originate from both the Curicó Valley (88%) and the Elqui Valley (12%). The vineyards are situated in an area of smooth sloping hills, with broken-down granite soils resting upon volcanic rock. The vines are trained with vertical trellis systems with drip irrigation.

### Climate

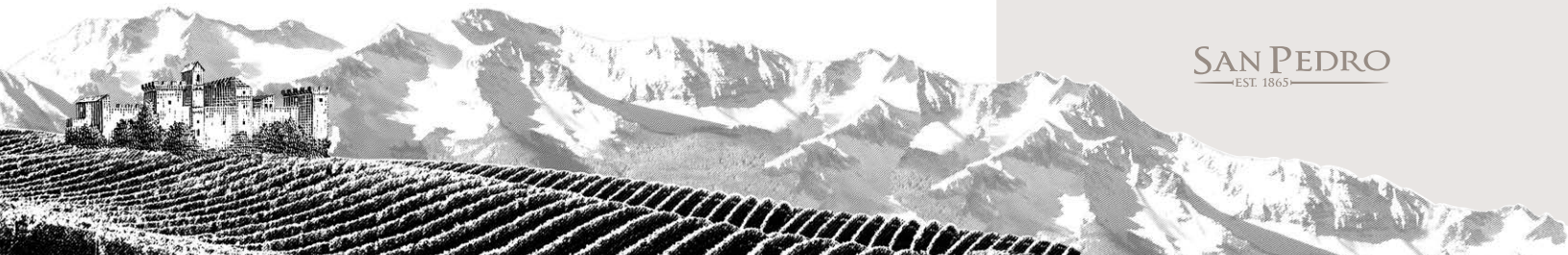
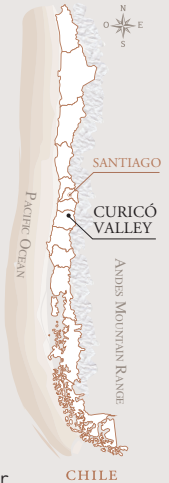
The 2012-2013 season was cooler than normal years. Harvest was therefore delayed 10 days in Curicó and one week in Elqui, resulting in fresher, more aromatic wines with lower alcohol content. The harvest date, along with sound agricultural management, were key to producing fresh, fruity and expressive wines. The wines were therefore blessed with a good balance of acidity and alcohol, giving for fresh wines of intense color.

### Harvest

The grapes were harvested by hand in Curicó in the third week of March, and in Elqui from the 15th March 2013.

### Vinification

Cold maceration for 5 days. Alcoholic fermentation took place using selected yeasts and controlled temperatures between 24° and 25°C. The grapes were pressed twice and with one smooth, short pumpover per day. Maceration was carried out for 12 days in total. Development in French oak for 10 months.



SAN PEDRO  
EST. 1865