

FOLÂTRE

VINEYARDS & WINERY
CHILE



Grand Reserve PINOT NOIR

Pichaman, the name of an old terminal train station. Its name comes from the Mapudungun language used by natives and means "Little condor". The Folâtre Family, of French origin, first came to this area by train, where they settled after seeing the stunning land and its possibility to cultivate grapes, a wine making tradition since then....

GRAPE VARIETY	100% Pinot Noir	ALCOHOL	13,8 v/v*
VINEYARD	Santa Isabel	RESIDUAL SUGAR	2,19 g/l*
APPELLATION	Colchagua Valley	pH	3,72*
HARVEST YIELD APROX	10 ton/ha	TOTAL ACIDITY	3,06 g/l*

SERVING TEMPERATURE 12-14°C-54-56°F

*Technical parameters are referential and can vary according to the harvest

Winemaking

Pre fermentative maceration for 7 days at 8°C, fermentation at 28°C and post fermentation for 10 days. .

Ageing



6 months in French oak of second y third use.

Tasting Notes

An excellent representative of the typical Pinot Noir: a juicy color , fresh and fruity aromas. The nose presents concentrated notes of fresh fruits. The palate offers a refined texture, and complex flavors of cherries, raspberries and licorice with a remarkably good structure.

A perfect Pinot Noir to pair with red meat, oriental food and cheeses.

Awards and Medals

-  **Descorchados 2019-** (Chile, October 2018)
92 points - Revelation- Rancking of the Best wines of Colchagua Valley
-  **La Cav-** (Chile, July 2018)
91 points

