HCCU PINOT NOIR 2010

Deep ruby red in colour, the nose initially reveals fragrant aromas of tart red fruits such as strawberry and raspberry, true to the classic profile of this noble variety. Subtle notes of vanilla and spice interlace with delicate minerality, creating a red that is both charming and complex. On the palate, concentrated juicy fruit flavours and ripe round tannins are framed by a distinctive yet elegant backdrop of French oak. The result is a wine with refined aromas and flavours that seduce with every sip from the glass.





WINE

Ageing: 100 % of the wine was aged in French burgundy barrels for 12 months: 25% in new barrels, 35% in second use and 40% in third use barrels.

Bottle ageing: 6 months. **Technical Data:** 14,0 %GL.

Cellaring potential: Up to 8 years stored under right

cellaring conditions.

VINEYARDS

Variety: Pinot noir 10% **D.O:**Casablanca Valley.

Soils: Granite red clay coming from an individual hill. Under the

1 m depth, fractured granite mineral rock.

Vineyard orientation: Vineyard has an East-West exposure,

20 degrees north. **Yield:** 5 tons/Ha

Vintage: Hand picked harvest, April 21st.

Suggested serving Temperature: Recommended drinking

temperature between 14 and 15 °.

VIÑA VENTISQUERO