



Wines of Chile

Aires de Casablanca – Reserva Pinot Noir

Aires de Casablanca is the ultimate expression of Chile's coastal character. Crafted near the Pacific, sea breezes and morning mists cool the vines to produce wines of vibrant vitality and crisp acidity. Pure,



mineral, and effortlessly refined.

Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY
Pinot Noir.

STYLE
Still Wine.

ALCOHOL GRADUATION
12.5 %

SERVING TEMPERATURE
Best served at 14°C

Tasting Notes

Strawberries and fresh red fruit, cherries in syrup and tea leaves, elegant and complex. Smooth and elegant on the palate, full and persistent. Rich, broad and juicy on the lingering finish.

Food Pairing

It pairs perfectly with pasta dishes, mushroom risotto, duck confit, oily fish, cheeses, mild red meats and spicy dishes.

Technical Information

The harvest is precisely timed to ensure the grapes reach peak ripeness. After rigorous selection, the grapes are destemmed and left for 24 hours at 12°C. Fermentation occurs at moderate temperatures, around 22-24°C, to fully unleash the grapes' aromatic potential and colour. After malolactic fermentation, the wine is left on its lees for a few months to round out its character and express its full fruity profile.