

CASA CREBAR

VINEYARD SELECTION

GRAN RESERVA

PINOT NOIR 2018

VITICULTURE

VINEYARD SOURCE: EL PEÑASCO VINEYARD, VALLE DEL LONCOMILLA
SOIL TYPE: STONY ALLUVIAL-COLUVIAL
CANOPY MANAGEMENT: VERTICAL SHOOT POSITIONING
CLIMATIC DATA: SUBHUMID MEDITERRANEAN WITH 750MM RAINFALL DURING WINTER

ANALYSIS

VARIETIES	:100% Pinot Noir
ALCOHOL DEGREE	:13.0%
TOTAL ACIDITY	:5.1 g/L
RESIDUAL SUGAR	:1.7 g/L
Ph	:3.58
MALOLACTIC FERMENTATION	:100%

WINEMAKING TECHNIQUES

HARVEST:	The grapes temperatures between 12 and 16 ° C were harvested and immediately refrigerated.
CRUSHING:	The grapes are crushed in a roller crusher which destems before crushing. The fermentation tank is filled with the crushed grapes.
COLD MACERATION:	The crushed grapes are benefit from contact between the juice and the grape skins for 48 to 72 hours in low temperature (under 15 °C). This technique, increases the aromatic extraction and the color extraction.
INOCULATION:	The juice is then inoculated with a selected pure yeast culture.
FERMENTATION:	Fermentation is carried out between 25 and 28 °C during 8 days.
COLOR EXTRACTION:	Pumping over by taking the juice from under the cap of skins and irrigating the skins in an intermittent manner.
POST FERMENTATIVE MACERATION:	The wine is left on skins for three to four weeks after fermentation has finished or when our winemaker considers that the required amounts of color, flavor and tannin have been extracted.
MALOLACTIC FERMENTATION:	During post-fermentative maceration stage, the wine undergoes malolactic fermentation for action of <i>Leuconostoc oenos</i> Bacteria. This bacteria is endemic in our vineyard, and its addition is not usually required, and malolactic fermentation usually occurs naturally.
RAKING:	After malolactic fermentation, the wine is allowed to settle and is then racked under carbon dioxide protection (CO ₂) to remove the gross lees. At racking, sulphur dioxide is added to provide between 20 and 35 milligrams per liter free depending on the pH of the wine.
OAK AGING:	20% of the wine was stored in French Oak barrels (50% second use, 50% third use). Time of storage is usually 8 months. Temperature of storage is in the range of 15 to 18°C.
FINING:	To remove phenolics and bitter tannins is used natural clarificants. Finally, the wine is filtered with diatomite earth.
COLD – STABILIZATION:	This wine wasn't cold-stabilized to preserve his exceptional quality.
BOTTLING:	The bottling is carried out in Monoblock GAI, with inert gas protection. Before the filling, the wine is filtered with Pad filtration.

TASTING NOTES

This Pinot Noir has a bright ruby red colour. In the nose have plums, black cherries and earthy notes. Fresh and balanced, has a rich mouth with hints of vanilla, oak and cherries flavours. The wine has an elegant medium body and a pleasant persistence.

WINE AND FOOD

Perfect partner with seasoned salads, fish with creamy and spicy sauces, poultry and Japanese food. Serve as an aperitif with all kinds of cheeses and dried fruit. We suggest serve at 13°C.

