

AYMURA



Pinot Noir Reserva

<i>Varietal Composition:</i>	100% Pinot Noir
<i>Closure:</i>	Traditional cork
<i>Bottle:</i>	750ml, Burgundy bottle
<i>Origin:</i>	D. O. Valle de Elqui
<i>Aymura meaning:</i>	“Aymura” in quechua (ancient native language) means “harvest” and it is related to the old Elqui Valley tradition of growing grapes even in very high and remote vineyards on the Andes, under the clearest skies in the world.
<i>Harvest method:</i>	100% handpicked into small bins of 15 kg.
<i>Vinification:</i>	The grapes are gently crushed and fermented in 2,000 liter stainless steel tanks, where the wine is manually pumped over the cap. 30% of the wine is aged in French oak barrels for 6 months.
<i>Tasting Notes:</i>	Aymura Pinot Noir has an elegant nose layered with cherry and strawberry aromas, medium-bodied on the palate with soft tannins and well integrated French oak. Style of this Pinot Noir is distinctly Old World, but made with New World fruit.
<i>Serving temperature:</i>	18°C (65°F).
<i>Pairing:</i>	Goes well with grilled fish and roasted vegetable dishes.
<i>Alcohol:</i>	14%

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